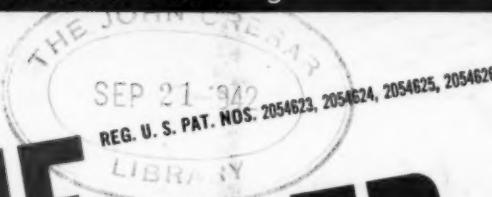


# THE NATIONAL PROVISIONER

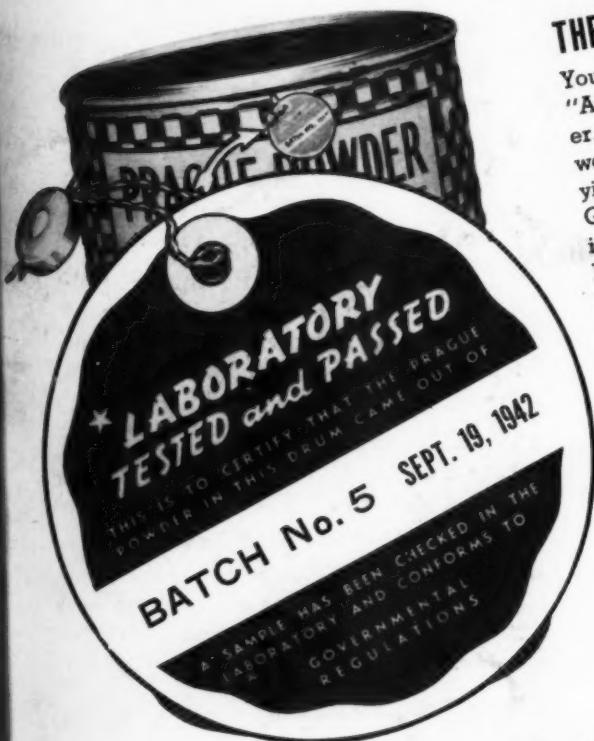
SEPTEMBER 19 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891



## PRAGUE POWDER

WITH GOODNESS SEALED IN!



### THE "ARTERY METHOD"

You have been convinced that "Artery Pumped Hams" sell faster. 10% Pickle added to green weight made this Smoked Ham yield 100% out of Smoke-house. GRIFFITH'S "Safe, Fast Cure" is made possible by Immediate Pickle Contact in the Capillary System. Why waste time!

7-10  
DAY  
CURE



### THE ARTERY PUMPED SWEET PICKLE HAM

We offer continually the Prague Cure, a cure that is safe and fast, a cure that is mild, a "short-time cure." Your meat may be moved faster with safety. Small cellar stocks are desirable.

READY  
TO SMOKE  
OR BOIL



THE GRIFFITH LABORATORIES URGE PACKERS "TO KEEP THEIR INVENTORY IN TRANSIT"

THE GRIFFITH LABORATORIES  
1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey  
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



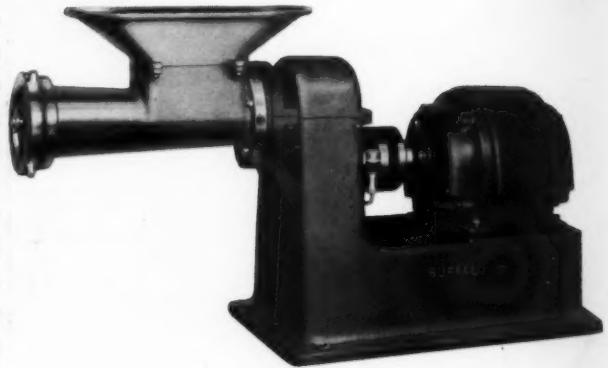
**Grinders are  
MOST ESSENTIAL  
For manufacturing  
Quality Sausage**

In the manufacture of sausage products, certain equipment is absolutely necessary if the highest quality products are to be made. One of these essential machines is the meat grinder which is used more than any other machine in the sausage kitchen. This machine is important because it conditions or grinds the large cuts into small pieces. When this ground meat is removed to the cutter, the result is a finer, higher quality emulsion. The grinder also traps and eliminates undesirable *sinews and small bones from the meat*.

By pregrinding the meat, less cutting time is required in the cutter, thus reducing the danger of burning or shortening the emulsion, all of which results in a higher quality product free from *sinews and small bones*.

**HOW BUFFALO GRINDERS IMPROVE  
PRODUCTS AND REDUCE COSTS**

Designed and built by expert sausage machine craftsmen, Buffalo Grinders reduce processing time and speed up production. Scientifically designed cylinder and feed screw prevents backing up, mashing, heating, assures an even flow of clean cut meat through the knife and plate. The clean, sheer, cool cutting protects protein value . . . eliminates the necessity of reforking the meat. Helical gear drive provides smooth, quiet operation . . . adds years to service life.



**Plus These Outstanding Buffalo  
Features**

- Patented drain flange prevents meat contamination, also prevents meats and juices from backing up into bearings.
- Self-feeding, one point automatic lubrication assures positive lubrication of bearings and all working parts, thus taking out the guesswork of lubricating the machine.
- The entire unit is equipped with heavy duty Timken bearings that are easily adjusted without disassembling the units, thus saving time and labor.
- Records in countless plants prove that Buffalo Grinders cut more meat in less time at lower cost. Let us send you proof, today. Write:

**JOHN E. SMITH'S SONS CO.**

Manufacturers of a complete line of Sausage Machinery • Sales and Service Offices in principal cities



**Buffalo**

QUALITY SAUSAGE MAKING MACHINE



## Another step in sausage packaging

A DOUBLE-WALLED, printed Cellophane bag makes this sausage package stand out sharp and clear...it instantly catches the shopper's eye.

This attractive type of Cellophane package, used by L. S. Briggs', Inc., is winning particular favor with the public...winning better displays from dealers...winning new sales for Briggs'.

In planning your sausage program, let us work with you on your packages...E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington, Delaware.

PREVENTION  
OF WASTE  
IS A  
NATIONAL NEED



# Cellophane

# THE NATIONAL PROVISIONER

Volume 107

SEPTEMBER 19, 1942

ABC

Number 12

## Table of Contents

### NEWS HIGHLIGHTS OF THE WEEK

- Government Pork Buying Program. 9**
- OPA Tightens Beef Grading Rules. 20**
- OPA Denies Ceiling Requests. 14**
- Rationing Authority to OPA. 14**
- Meat Industry's War Effort—Part 2. 10**
- More on AMI Convention Program. 9**
- Recent Research Developments. 12**
- Packers Attend QMC Meeting. 13**
- Orders by WPB and OPA. 27**
- Lard Stocks Reach Year's Low. 32**
- Up and Down the Meat Trail. 16**

### EDITORIAL STAFF

P. I. ALDRICH, *Editor Emeritus*  
EDWARD R. SWEM, *Editor* • VAL WRIGHT, *Managing Editor*  
C. ROBERT MOULTON, *Consulting Editor* • R. V. SKAU, *Market Editor* • COLIN KENNEDY, *Associate Editor* • RICHARD E. PULLIAM, *Art Director*

Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents. Copyright 1942 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

### ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*  
GEORGE CLIFFORD, *Sales Representative*  
407 S. Dearborn St., Tel. Wabash 0742.

New York: H. SMITH WALLACE, *Eastern Manager*  
300 Madison Ave., Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO., *Western Pacific Bldg.*  
San Francisco: DUNCAN A. SCOTT & CO., *Mills Bldg.*

### DAILY MARKET SERVICE

E. T. NOLAN, *Editor* (Mail and Wire)

C. H. BOWMAN, *Editor*

### PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, *President* • LESTER I. NORTON, *Vice President* • E. O. H. CILLIS, *Vice President and Treasurer* • THOS. McERLEAN, *Secretary*

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

# Meat and Gravy

COMING ATTRACTIONS: An early issue of THE NATIONAL PROVISIONER will carry an illustrated story regarding development of new packing specifications for export meats. The Quartermaster Corps, in conjunction with packers, has worked out the new packaging details.

★ ★ ★

Worries of wool shippers over the shortage of bags may be over as the result of the work of Prof. J. F. Wilson of the College of Agriculture of the University of California. He has devised a machine for the baling of wool in paper. An advantage of the compressed wool is that it can be shipped for 1/2 per pound less than wool in conventional bags.

★ ★ ★

A hardy testimonial to the keeping qualities of dehydrated meats recently came to light in Canada. A 20-pound lump of pemmican was ploughed up by a farmer in the Chauvin district of Alberta, according to the *Edmonton Chronicle*. It was described as in perfect condition, being soft, springy and odorless, and is believed to have been buried by an Indian many, many years ago. Pemmican was made of buffalo meat, dried in the sun, pounded fine and mixed with melted fat, and then stuffed into an animal stomach. One pound of pemmican is said to have had the food value of six pounds of fresh meat. A 20-pound lump is unusually large.

★ ★ ★

In connection with the remarks made in this column last week regarding newspaper handling of recent government court actions involving the meat packing industry, the following excerpts from a recent editorial published by the *Chicago Tribune* are of interest:

"Meat packing is ever a low profit industry. The Securities and Exchange commission published a report several years ago showing that in their most profitable year from 1929 to 1940 the big packers made only \$1.40 in profits on each \$100 of sales. Last year the companies made \$1.52 on each \$100 of sales.

"When a business operates on so narrow a margin it does not take much to change from a profit to a loss. Several months ago OPA set ceilings on retail and wholesale cuts of meat, but did not at the same time establish limits on livestock prices. In a very short time (Armour) began to operate at a deficit. This situation calls for correction. It is not only unfair but unsafe to have the functioning of one of our most essential industries depend upon the willingness and ability of companies to operate at a loss."

# Canco Announces NEW FIBRE CONTAINERS



**Revolutionary new lithographed containers look like metal . . . are made on existing can-making machinery with novel attachments added . . . and in most cases permit the use of present packing equipment.**



**AFTER MANY MONTHS of experimentation, the American Can Company has developed a revolutionary method for making cans with fibre bodies on machines formerly used for the manufacture of metal ones!**

In this practical fashion, Canco will ease the container situation for many of you who manufacture dry products and whose supplies of metal containers have been curtailed through government order.

These new fibre containers will be suitable for most dry products, such as drugs, tobacco, cosmetics, spices, powders, etc.

Canco will share this new development with the entire can-making industry so that the demands of the trade may then be met during the war emergency.

Canco customers may place orders for all-fibre cans up to the limit of production capacity on existing equipment. Fibre containers with metal ends will be supplied to the extent that black plate is made available for the manufacture of ends.

In announcing this new development, Canco believes it is only *one* instance in *one* industry of how the American way of free enterprise and mutual help pays off in wartime.

**AMERICAN CAN COMPANY**

**230 PARK AVENUE, NEW YORK, N. Y.**

***"Largest Manufacturers of Metal and Fibre Containers"***

# PROTECTION FOR MEATS -

Today when the meat industry is playing such a vital part in the war effort, it is more important than ever to give your products the best possible protection. As a wrapper, \*Patapar Vegetable Parchment has ways of helping. It resists grease. It resists moisture—you can even boil it without harm. In its strong, sturdy folds meats keep fresher, more appetizing.

Here are some of the jobs Patapar will do for you.

**Meat wrappers**

**Carton and box liners**

**Ham boiler liners**

**Bag liners**

**Butter wrappers**

**Frozen meat wrappers**

**Tub liners and circles**

**Packaging dehydrated foods**

**Lard wrappers**

**Laminated Patapar containers  
(for replacing metal)**

If you'd like more information, samples and prices of Patapar, write us outlining in detail your requirements.

\*Reg. U. S. Pat. Off.

## Paterson Parchment Paper Company

*Headquarters for Vegetable Parchment since 1885*

*Bristol, Pennsylvania*

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO, CALIFORNIA  
BRANCH OFFICES: 120 BROADWAY, NEW YORK • 111 WEST WASHINGTON STREET, CHICAGO

# SYLVANIA\* CASINGS for Conservation

The most vital problem confronting the Packer to-day is CONSERVATION.

Meats of all kinds must be conserved — there can be no waste.

In the manufacture of sausage and processed meats of various types, packaging is a vital item for serious consideration. Inferior packaging is an economic waste at any time — a double liability in War Time.

SYLVANIA CASINGS for MEATS are to-day proving their worth to the Packer for War Time needs. Being strong and tough, they not only provide economic plant operation, but they prevent breakage in shipping and handling.

Beside perfect product protection, SYLVANIA CASINGS provide a quality appearance to the package which is necessary in competing with popular markets for civilian use.

SYLVANIA CASINGS are the Packer's guide to assured results for greater sales and CONSERVATION satisfaction.

\* REG. U. S. PAT. OFF.

BUY UNITED STATES WAR BONDS AND STAMPS

*Sylvania Casings for Meats*  
SYLPH CASE  
REG. U. S. PAT. OFF.  
SYLPH - THIN  
REG. U. S. PAT. OFF.  
SYLVANIA INDUSTRIAL CORPORATION

General Sales Offices: 122 E. 42nd St., New York—Works: Fredericksburg, Va.

Casing Division Sales Office: Chicago, Ill., 111 N. Canal Street

Other Branches or Representatives

ATLANTA, GA. . . . 78 Marietta Street BOSTON, MASS. . . . 201 Devonshire Street PHILADELPHIA, PA. . . . 260 South Broad Street  
DALLAS, TEX. . . . 812 Santa Fe Building CANADIAN AGENT—Victoria Paper and Twine Co., Ltd.—TORONTO—MONTREAL—HALIFAX

# WHY DID I BUY YOUR BRAND OF SAUSAGES?

...BECAUSE  
I LIKED  
THEIR  
LOOKS!



## Armour's Natural Casings Give Sausages Sales-Appeal

Of course, customers don't know whether or not your sausages are made with Armour's Natural Casings . . . but they do appreciate sausage products that have a firm, fresh appearance. The greater elasticity of Armour's Natural Casings makes them always cling tightly to the meat—and that

gives you sausages with real *sales-appeal*!

Then, too, Armour's Natural Casings are carefully graded to size . . . always uniform . . . and always strong, to resist breakage. Scores of sizes and types from which to choose—your nearest Armour branch can quickly supply *all* your casing needs.

## ARMOUR'S NATURAL CASINGS

## Wickard Announces Subsidy Plan For Relief of Small Pork Packers

**C**LAUDE R. WICKARD, secretary of Agriculture, announced late this week a government financed pork purchase program designed to lift the "price-squeeze" from small packers and to assure continuing large supplies of processed pork products.

Authorized by the President, the program offered to small packers contemplates Commodity Credit Corporation purchases of pork products processed from approximately 1,000,000 hogs. Purchases would be made by the Agricultural Marketing Administration, acting as agent for Commodity Credit, at prices equivalent to those paid for direct lend-lease purchases. An additional payment would be made to the packers as part of the consideration for the purchase contract.

Small packers are defined as "those who killed less than 250,000 hogs in 1941, including hogs slaughtered by subsidiary and affiliated companies, who can successfully demonstrate that their pork operations are so unprofitable and their financial situation so acute that, without participation in the program, they cannot continue to process hogs."

Each such packer would be eligible to enter into a contract by which he would agree to process and deliver such quantities of products as the government may determine up to 60 per cent of his total pork production. Prices to be announced from time to time would be the same as those paid for direct purchases for export under lend-lease.

Additional payment under the contract would be based on "the live purchase weight of that percentage of his total pork production which he was required to deliver to Commodity Credit."

The applicable percentage will be stated in each contract, but in no event will it exceed 60 per cent.

Rate of this additional payment would be based on the average price of barrows and gilts as reported by the department's market news service for the seven major markets: Chicago, National Stock Yards at St. Louis, Kansas City, Omaha, Sioux City, St. Joseph and South St. Paul.

Rate of payment is 25c per cwt., live weight, for each full 25c by which the seven-market average exceeds \$13.50 per cwt. Fractions of 25c will be disregarded.

Immediately following publication of the weekly average price at the seven markets, the rate of payment on hogs killed thereafter would be changed upward or downward, as necessary, for the week after such publication.

The contract may be terminated within ten days from date of a written notice by either party, such termination to be effective with respect to the slaughtering of hogs upon and after such effective date, but not to affect the processing of hogs slaughtered prior to effective date of termination and the delivery of products therefrom.

Products purchased would be transferred by AMA to various accounts for which purchases are regularly made, including lend-lease. Such transfers would be made at the established purchase prices, plus handling and transportation cost, but not including the general consideration costs incurred in connection with the slaughter of live hogs. These costs would be absorbed by Commodity Credit.

This part of the purchase price could not be recovered upon transfer of the products to lend-lease or other programs. It would be, in effect, a subsidy payment to enable small packers to continue operations.

### ALL AMERICA COMPETITION

Plans for the twelfth annual All-American package competition have been announced by *Modern Packaging* magazine, sponsor of the event. Entries in this year's competition will be divided into 23 classifications, with meat product packages having a classification of their own, a system adopted last year.

Entries for the competition may be made up to January 4, 1943, and may include "any package, display, merchandise dispenser or container, placed on the market during 1942, or illustrations of machinery for packaging or shipping operations, installed and in actual operation during 1942."

William M. Bristol, Jr., Bristol-Meyers Co., will head the list of packaging experts who will judge the competition. Other judges include Bessie Beatty, Lucian Bernhard, Standish C. Marsh and Ray M. Schmitz.

### Grading Restrictions Announced by OPA

The OPA this week issued an order tightening its regulations regarding grading of choice beef and veal cuts. Under its provisions, such grading must henceforth be performed under AMA supervision. Story on page 20.

## Further Features of Institute Convention Program Announced

**H**OW the meat packing industry can gear its current operations to meet wartime conditions will be the American Meat Institute's thirty-seventh annual convention, to be held at



T. A. D. JONES



H. F. NORTH

the Drake Hotel, Chicago, October 2 to 6.

Steps which may be taken to increase efficiency with present operating equipment, how to make the most of present personnel and quickly train new employees, what employee turnover may be expected during the next year, how to utilize economically refrigerating capacities already on hand, and many similar subjects of immediate importance to the industry will be highlighted in the sectional meetings.

The afternoon session of the Chemistry and Operating Section meeting, to be held Friday, October 2, will step directly into operation under wartime conditions. F. D. Cummings of John Morrell & Co. will discuss the current packaging situation and how it may be satisfactorily met in the opening talk on "Trends in Wartime Packaging."

"What the Selective Service System and the War Manpower Commission Mean to the Meat Packing Industry," is the title of an address by H. E. Brooks of Armour and Company. Mr. Brooks will deal with the extent to which the industry may expect relief from the draft through deferment and its rights under the directives of the War Manpower Commission recently set up covering the allocation of labor.

The shift of labor to munitions industries, the approaching season of exceptionally large livestock receipts and the subsequent necessity for more workers, plus personnel lost through the draft, have created a labor emergency. Ways and means of placing new employees and quickly training them for their duties will be covered in a dis-

(Continued on page 30.)

# The Meat Industry's WAR EFFORT

★ NOTHING CAN STOP IT ★ NOTHING CAN TOP IT ★

## Part 2.

### Feeding Our Fighters

THE best-fed fighting men in the world." That's the record of America's armed forces in World War II.

Such a statement implies that our Army, Navy, Marine and Coast Guard men are getting a variety of quality meat daily. In this matter of supplying the largest single share of the nation's fighting ration, the meat packing industry takes justifiable pride. The necessity for greatly increased volume alone has created new problems, from the killing floor through the processing departments. There have also been the larger problems of developing special products and processes and the difficulties of transportation and preservation under adverse conditions.

Little of the type of fanfare and publicity that has marked the production of tanks and airplanes has dramatized the magnitude of the war job being done by the packing industry. But the job is being done quietly and efficiently. Our fighting men are getting the food that enables them to make maximum use of their arms and munitions.

And how are the boys in the service faring under the liberal "pound of meat per man per day" policy? Very well, according to medical records. On the average, they gain seven pounds during their first month in the service. Some gain as much as 20 pounds. This gain

is not fat, but muscle. The combination of muscle-building meat, balanced with other foods, plenty of exercise, and regular rest, is doing wonders in filling out and developing many boys who looked like anything but military material at the time that they entered the service.

The wide distribution of American troops has greatly complicated quantity production and delivery. From Iceland and Greenland to New Caledonia, from Alaska to Africa, temperature and humidity conditions show broad variations. To fill the meat requirements of troops under all conditions has taken a vast amount of research on the part of the packing industry and the supply departments of the service. Fortunately, the world-wide distribution of American packinghouse products in happier years provided a backlog of products and experience upon which to draw. In many instances, variations in former civilian types of canned or processed meats solved the problem of quality meat in large quantities. Unlike most other war industries, America's packinghouses were geared to go ahead with few changes except for additional

equipment, as in the case of canning lines.

Thanks to able research staffs, many demands for meat products and by-products were anticipated. Research scientists in packing plants are concentrating on wartime problems. In the research laboratories of one of the large packers, more than 200 experimental projects are currently under way—each dealing directly with some phase of the nation's military needs.

While America as a nation ranks fourth among the world's meat eaters—being surpassed by New Zealand, Argentina and Australia in per capita consumption—this cannot be said of the American Army. The latter is the world's leading meat consumer, on a per capita basis, using nearly a pound of meat per man, per day. This is about double the civilian meat consumption rate. The buying program of the Army Quartermaster Corps reflects official recognition of the value of plenty of good meat in building muscle and morale.

Supplying meat to troops at permanent camps in the continental United States calls for an almost endless variety of fresh meats. There is little restriction on supplies asked for these camps and forts. Supplying troops on maneuvers puts a heavy call on the industry for fresh frozen, frozen, cured and canned meat products. For troops serving overseas, the backbone of the Army meat ration consists of canned

#### MEAT ON THE HIGH SEAS

Navy cooks in compact galley of merchantman converted to aircraft carrier prepare meat for their fellow sailors. Vessel in photo at right is the U. S. destroyer Somers. (Official U. S. Navy photos.)



### IT "STICKS TO THE RIBS!"

Top photo, showing a U. S. Army gun crew in action, indicates the heavy demand made upon personnel in modern warfare and emphasizes the need for adequate nutrition in the diet of our soldiers. Center photo, a mess hall scene, constitutes real evidence that Uncle Sam's soldiers enjoy their food and are getting plenty of it. Lower photo shows civilian meat cutters removing bones and excess fat in the preparation of boneless beef for the U. S. Army.

(Photo by Army Signal Corps.)

meats. Canned meats also enter prominently into the high-calorie emergency field ration.

Originally, Army canned meat demands centered largely around dry salt cured bacon in 12-lb. cans, corned beef, corned beef hash and Vienna style sausage. To give variety, and for more immediate use, the packing industry supplied pork sausage, sliced dried beef, roast beef and beef tongue. New methods of warfare necessitating the use of compact, highly nourishing rations have necessitated changes in the type of meat supplied by the industry. Most popular of the newer products is sterile luncheon meat. An almost unbelievable quantity of this product is being canned by packers for the armed forces and for lend-lease use.

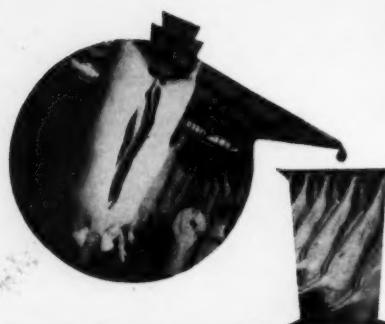
#### New Beef Practices

One of the most far-reaching changes in the method of fresh meat handling for the Army relates to beef supply. Whereas Army beef formerly was supplied in quarters, it was found that this method was too slow and too wasteful for modern streamlined warfare—particularly the practice of breaking down the quarters for troops on field maneuvers. Beef for the modern army is now supplied by the packing plants in the form of boned, frozen and packaged meat.

Coordination of meat purchases has been a great aid to the industry in meeting the needs of the armed forces. Instead of buying separately and bidding against each other for products, the Army and Navy pool their needs, with purchases made as units through the procurement division of the Quartermaster depot. Known as the "chain store" system of buying, this has elim-

(Continued on page 24.)





# REPORTS ON RECENT MEAT RESEARCH DEVELOPMENTS

BY C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

**C**HIEF interest of the food manufacturer remains centered in the fields of new processing and packaging. The full impact of the war effort has perhaps not yet been felt by the food manufacturer; but the shortage of certain packaging materials, such as tin, has made it necessary for the processor of foods to seek new containers for standard products and to try out different processing methods for former standard products. These interests are covered in a number of reports reviewed in this article.

## MEAT AND NUTRITION

Some one in the Federal Trade Commission has stated that there is no such thing as "the average American diet." Yet R. L. Lane, Elisabeth Johnson and R. R. Williams have reported their study of the average American diet in the *Journal of Nutrition* (June, 1942, p. 613). They made up a diet for laboratory animals in which the foods eaten by Americans appeared in a ratio to that in which they are consumed each year in the United States. They found that the thiamine content of such a diet, such as was consumed by the middle two-thirds or three-fourths of the population prior to the advent of enriched bread and flour, is about 0.8 milligrams per 2,500 calories. The requirement is from 1.5 to 1.8 milligrams. The use of enriched flour or bread brings the total up to 1.3 milligrams. Evidently the average diet could be improved as far as thiamine is concerned by eating more foods rich in thiamine, such as pork.

In the same article the authors point out that the thiocchrome method of assay of foods tends to give too low a thiamine content in flesh foods. The practical effect of this is to be found only when lean pork is in the mixed diet.

Feeding dessicated beef to premature and full-term infants may sound like a heresy to some pediatricians. However, Doctors H. N. Sanford and L. K. Campbell have reported (*Archives of Pediatrics* 58: 504, 1941) results of their experience in just such cases. Ground round steak with all the fat trimmed off was dried in vacuum at 56 degs. F. The physicians conclude that the product may be fed to full-term infants over six weeks of age and to most premature infants. In the case of the full-term infant, during the first year of life, its use had no influence

on weight or on hemoglobin and red cell content of the blood. However, with premature infants it did affect the blood picture, giving blood hemoglobin and red cell content similar to that given by iron ammonium citrate, a much used source of iron. Perhaps dried beef may yet find a use for anemic infants.

## MEAT AND KIDNEY DISEASE

The alleged connection between protein in the diet and certain types of kidney disease has been pretty clearly disproved in recent years. A comparatively recent article by George W. Caldwell (*Archives of Pediatrics* 58:247, 1941) deals with the treatment of nephrosis of the kidney with vitamin A and unsaturated fatty acids. While this is a preliminary report, the favorable response to such treatment would suggest that the nephrosis, at least as it appears in young children, is a deficiency disease in addition to any infectious factor that may be suspected.

## MOLD CONTROL

Monochloracetic acid has been used very effectively in controlling mold growth on dried foods. The Food and Drug Administration has ruled against its use. But Dr. Chauncy D. Leake, University of California, has protested (*Food Industries*, June, 1942, p. 102) against the ruling, claiming that the product is well suited for use in dried food sent overseas on lend-lease use. This mold-cide splits into acetate and salt within a month or so after its introduction and disappears from the food entirely by the time it is ready to use. The use of monochloracetic acid is not permitted by the Bureau of Animal Industry, but if its use is ever permitted in connection with dried products going long distances, there may be an application in the meat field.

## USE OF FAT-LIKE MATERIAL FROM SOYBEANS

There are certain types of fatty materials, not true fats in the strict sense, that are of interest to the person who deals with fats from animals. Among these are the phospholipins and higher alcohols which accompany certain fats. Lecithin is a phospholipin found in egg yolk, soybeans and certain other foods. A method for refining vegetable oils by treatment with a solid absorbent is described in *Engineering and Industrial Chemistry* (Vol. 34, p. 625, 1942). Here M. H. Thornton and H. R. Kraybill tell how the mate-

rials removed in this way may be recovered substantially unaltered by the use of a proper solvent. Lecithin is one of the products thus prepared.

"The Use of Soya Lecithin Will Save Scarce Fats," according to Joseph Stanley (*Food Industries*; July, 1942, p. 69). Just how this can be accomplished is shown in some detail. Mr. Stanley states that this ingredient will extend the stability of fats by the prevention of rancidity, as a result of its antioxidant properties. It is also a good emulsifier. As little as 0.05 per cent can be used to counteract rancidity and hydrolysis in lard, oleo oil and compound shortening. Higher percentages can be used in baking fats to increase their shortening and emulsifying effect in bread, cake and biscuit doughs. Another effect is to stabilize the potency of vitamin A preparations and concentrates. Here again the action is partly a result of its antioxidant ability and partly a lack of the presence of cholesterol, which is found in the fat of such foods as eggs.

## VITAMIN PROGRESS

That liver is a source of unrecognized vitamins needed by the chick and perhaps other animals is the conclusion of Richardson, Hogan and Karrasch (*Journal of Nutrition* 24:65, 1942). These research workers of the University of Missouri fed chicks a ration containing all of the vitamins now known and found that they grew slowly, developing a disease of the bones. However, when a water extract of beef liver was used as a source of vitamins, the chicks grew normally. The unknown vitamins can be removed by fuller's earth and recovered by the use of ammonia. Evidently there is more to liver than the vitamins that we now tell the world about.

When vitamin A is deficient in the diet of brood sows, their litters include pigs that show a high percentage of hare-lips, cleft palates, and similar defects of development of the epithelial tissues. This announcement in *Science News Letter*, July 18, 1942, should be of interest to the meat packer who buys hogs for slaughter.

Cattle may show a different type of vitamin A deficiency. According to Madson, Hall and Converse (*Journal of Nutrition* 24:15, 1942), cases of cysts of the pituitary glands have been found in young beef and dairy cattle either suffering from vitamin A deficiency or

(Continued on page 25.)

# Meat for a Fighting America Discussed at Quartermaster Depot Meeting

THE tremendous importance of meat and meat products in maintaining the vigor and morale of America's fighting forces was unmistakably brought home to an enthusiastic gathering of packers, food trade men and other manufacturers on September 14, at a special meeting designed to acquaint business men with the detailed operations of the giant Chicago Quartermaster Depot. The meeting was held at Hotel Sherman, Chicago.

Sponsored by the Chicago Association of Manufacturers' Representatives, of which Ralph Keller, Geo. A. Hormel & Co., is president, the unique event included displays of meat products and other items bought by the U. S. Army, and was climaxed by a dinner at which officers from the Depot explained the functions of their respective divisions.

Among the displays attracting the greatest amount of attention were those of the American Meat Institute and the National Live Stock and Meat Board. The Institute display of Army beef items included a hindquarter and fore-quarter and samples of ground beef, stewing and boiling beef and frozen and boned beef. Placards in the Institute exhibit traced the progress made in supplying meat to the soldier in the field, from the slow procedure of Civil



BRIG. GEN.  
BARZYNSKI



COL. C. N.  
ELLIOTT



COL. R. A.  
ISKER



LT. COL.  
J. W. FRASER

War days, when the Army bought livestock on the hoof, to the modern, streamlined methods of today (see page 10).

Exhibit by the National Live Stock and Meat Board showed typical meals served to soldiers by various warring nations, while an allied display by the Board was devoted to war lards. Quartermaster Depot officers were on hand at these and the wide range of other displays to offer detailed information regarding the products exhibited.

The dinner served in connection with

the meeting was identical to the one served that evening in the Sixth Service Command (Illinois, Indiana and Michigan). The meal, built around beef "a la quartermaster" with brown gravy, was described as one of the most popular with soldiers.

Introduced by Bob White, C. A. M. R. vice president and meeting chairman, Brigadier General Joseph E. Barzynski, commanding general of the Chicago Quartermaster Depot, turned the after-dinner program over to Lieutenant Colonel John N. Gage, executive officer of the Depot, who in turn introduced those seated at the officers' table.

Of particular interest to meat packers attending the meeting were the remarks of Col. Crosby N. Elliott, officer in charge of the procurement division of the Depot; Colonel Rohland A. Isker, officer in charge of the subsistence research laboratory; Lieutenant Colonel Jesse H. White, in charge of the meat and dairy section of the laboratory; Lieutenant Colonel John W. Fraser, in charge of the packinghouse products section; Captain Robert R. Nelson, in charge of the packaging section of the subsistence research laboratory, and Captain Virgil O. Wodicka, who heads the technical section of the laboratory.



## MEAT IN LIMELIGHT AT QMC MEETING

(Upper photo): Oscar Mayer, jr., Homer Davison, vice president, American Meat Institute, Wesley Hardenbergh, Institute president, Oscar G. Mayer, Chicago packer executive, and Maj. R. I. Harry, fresh meats expert of the subsistence department, U. S. Army Quartermaster Corps, photographed at the Institute's exhibit of Army beef items. (Below): Lieut. Col. Jesse H. White, in charge of the meat and dairy section, Chicago Quartermaster Depot, inspects Meat Board display with Maj. R. H. MacDonnell, Quartermaster Corps, and Col. H. C. Dela Bere of the British Army staff, Washington, D. C.

## OPA Denies 33 Requests for Higher Beef Levels

In a blanket order, Price Administrator Leon Henderson this week turned down 33 applications from 26 packersellers of beef and veal carcasses or wholesale cuts, asking upward adjustments in their ceiling prices under MPR No. 169 for sales to the armed forces and lend-lease. The applications were made under Procedural Regulation No. 6 on the ground that unless prices were increased the government's meat procurement for prosecution of the war and delivery to our allies would be impeded.

It was pointed out by OPA that if the administrator granted the increases sought, the action would place sellers not engaged in supplying the government at a competitive disadvantage. Sellers aided because they did business with the federal government then would be able to bid more for the raw material, and thereby drive out of the market those sellers serving the domestic civilian trade only. This is not considered desirable, the order added.

An application by Swift & Company for an increase in the maximum price of "second cut" sheep and lamb intestines sold for use as medical sutures was also denied by the OPA.

The company asserted in its application that at the maximum price for use as medical sutures it is losing an appreciable amount of profit each year because it formerly sold "second cut" or "back cut" intestines in processed form as sausage casings at a higher price. A recent WPB order restrains large processors from disposing of second cut sheep intestines for use as anything other than medical gut until all orders for medical gut have been filled.

The Jones Dairy Farm of Fort Atkinson, Wis., producing 2 million lbs. of pork sausage annually, will be permitted to bring its ceilings into line with the premiums such sausage customarily commands over Chicago prices, the OPA announced. Prices of the Jones farm, based on March ceilings, will be adjusted upward 2½c per lb. through Order No. 40 under the GMPR.

# There's a VILTER Engineer near by . . . and willing to serve YOU!

Before American men can build the planes, tanks, guns, and boats that are going to win this war, they must be well fed.

Your job is to keep your equipment at its peak performance level, to supply them with the fresh healthful food that will give them the energy needed to perform the tasks that we, as Americans, have to do.

Have a VILTER Engineer check your refrigeration system for its efficiency . . . even though it may not be a Vilter installation.

We've a job to do . . . You've a job to do. Let's get together!

There's a VILTER Engineer near by  
and willing to serve YOU!

The Vilter Mfg. Company  
2118 South First Street  
Milwaukee, Wisconsin  
Offices in Principal Cities



## OPA GIVEN AUTHORITY TO RATION MEAT

Acting on a recommendation made recently by the Food Requirements Committee, the War Production Board has delegated to OPA the authority to ration meat to consumers and control the distribution of meat from slaughterhouse to consumer.

This authorization, however, is subject to the board's allocation of meat by the chairman of the Foods Requirements Committee for domestic use, the armed services and other government agencies, export and stockpiling.

Because it will be some time before OPA is ready to ration meat at the consumer level, the directive contains a special authorization which will permit OPA to issue an order controlling the general distribution of meat in a manner similar to the control exercised by WPB "M" orders. Issuance of such an order by OPA will be announced shortly.

The authority contained in the directive covers virtually all types of meat and meat products except poultry and game, but does not include lard nor packinghouse by-products unfit for human consumption.

It is also indicated that the Food Requirements Committee is giving consideration to the proposed conservation order being prepared by the WPB for the purpose of restricting sales of meat products by each packer to the domestic trade. It is reported that the proposed order may limit deliveries by packers for civilian consumption to some percentage of 1941 deliveries for pork, beef and lamb.

The need for restricting sales of meat products by packers to the domestic trade is emphasized by the difficulty of estimating needs of the various federal agencies for the year July 1, 1942, through June 30, 1943. It is now estimated that the lend-lease requirements for the period will total 3.5 billion lbs., which is 200 million lbs. greater than the previous estimate.

# A Series of **FAIRLY LABELS**

**NO. 4**



## **WHITE OILED**



★ There is probably no "best" loin wrapper for all conditions. Some markets require one thing, some another. But out of the dozen or more KVP papers used for wrapping loins, KVP White Oiled stands out as one of the best from the protection and price angle.



## *Papers for Packers*

FROM

**KALAMAZOO VEGETABLE PARCHMENT COMPANY**  
PARCHMENT, KALAMAZOO, MICHIGAN

# Up and down the MEAT TRAIL

## Dr. Tolman Honored by Chemical Society Group

Dr. L. M. Tolman, director of research of Wilson & Co., Chicago, was the guest of honor at a luncheon given recently by the division of agricultural and food chemistry of the American Chemical Society. Dr. E. H. Harvey, chairman of the division, presided and presented Dr. Tolman with a bound volume of letters from associates and friends.

Dr. Tolman's work as chief of the central district of the Food and Drug Administration was reviewed by Miss Ann Pennington. Dr. H. R. Kray-



DR. TOLMAN

bill, director of scientific research of the American Meat Institute, spoke on Dr. Tolman's contributions to the meat industry in the past 25 years. Among his main achievements have been improvements in the processing of gelatin, curing and smoking of meats, the distillation of fatty acids and, more recently, dehydration methods.

Dr. Tolman spoke regarding his studies on the dehydration of meat carried out during the last World War. Results of this pioneering work were compared with recent progress in dehydration. From 1918 to 1923, he was chief chemist of Wilson & Co., and from 1923 to 1926 was vice president and director of the firm's United Chemical and Organic Products Co. From 1926 to 1933 he was president of another branch of the company, the Central Chemical Co., and since 1928 he has been director of research of Wilson. He is the author of more than 40 scientific papers and holds a number of patents which were granted to him on the distillation of fatty acids.

## Davis Rejoins Provisioner as It Acquires Packers Guide

THE NATIONAL PROVISIONER takes pleasure in announcing the immediate affiliation of Frank N. Davis, founder and publisher for four years of the Annual Meat Packers Guide, with the National Provisioner organization. Simultaneously, we are happy to inform our readers and advertisers that the Annual Meat Packers Guide is now a National Provisioner publication (see announcement, opposite page).

We know that the host of friends who were acquainted with Mr. Davis during his many years of former association with THE NATIONAL PROVISIONER will be happy to learn the association has been resumed.

Mr. Davis will serve in a special sales capacity on both THE NATIONAL PROVISIONER and the Annual Meat Packers Guide. In addition, the benefit of his years of experience with the Guide will be available to the combined staffs of the Provisioner and the NATIONAL PROVISIONER DAILY MARKET SERVICE, to assist in making future editions of the Annual Meat Packers Guide of even greater value and utility.

FRANK DAVIS

## IOWA PLANT EXPANDS

The Iowa Packing Co., Des Moines, Ia., has taken a long-term lease on the Avery building for additional storage space. In addition, plant facilities are being expanded to take care of several hundred additional employees. The plant now employs 1,400.

A new sliced bacon department was recently placed in operation at the Memphis branch of John Morrell & Co. The new department is located on the third floor of the branch.

Cornelius Noble is preparing to get his modern new meat slaughtering plant into operation at Madera, Cal.

## MEMPHIS MEN MINGLE

A foursome of southerners in the industry. Left to right are "Big" George Abraham, Abraham Brothers Packing Co.; Maury L. Hofman, Tee Pak representative; "Little" George Abraham, partner of "Big" George, and "Dingy" Hofman, head of Packers' Supply Co., all of Memphis, Tenn. Lee Breadman, Oppenheimer Casing Co., snapped the photo.



The National Provisioner—September 19, 1942

## Personalities and Events of the Week

The millionth hog of the current fiscal year has gone through the plant of Kingan & Co., Indianapolis. One of the hams from the porker will go to Governor Schricker of Indiana.

George A. Casey, president of the newly organized National Independent Meat Packers' Association, delivered a featured address on the meat price ceiling situation at a general meeting of the Philadelphia Retail Meat Dealers' Association on September 14. Mr. Casey is president of John J. Felin & Co., Inc., Philadelphia.

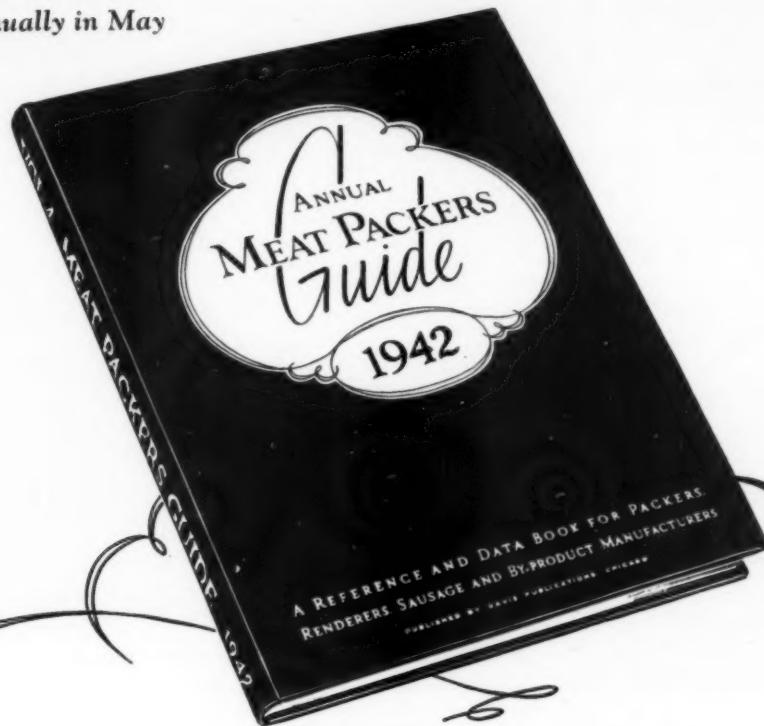
"Bill" Claussen, foreman of the Sioux Falls storeroom of John Morrell & Co., recently completed another successful month of salvaging scrap metal, rubber, rags and paper from every corner of the plant. He heads up the plant's scrap drive, which accumulated 733,709 lbs. of salvage during a six-month period.

Arthur Cronin, former editor of the *Keener News*, employee publication of the Kuhner Packing Co., Muncie, Ind., voluntarily answered the call to the colors on August 20. He is now at Camp Wheeler, Ga. A copy of the monthly publication is sent to each Kuhner employee now in the service.

Ernest C. Schoneberger, 47, secretary-treasurer of the Doyle Packing Co., Long Branch, N. J., passed away on August 28 at his office, following a heart attack. Born in Cincinnati, he moved to Irvington nine years ago.

"The Meat Situation Today" was the title of an article contributed by Roy Waldeck, eastern district manager for the Krey Packing Co., St. Louis, to a column appearing in a Springfield, N. J.,

Published annually in May



Now a  
**NATIONAL PROVISIONER  
PUBLICATION**

### THE ANNUAL MEAT PACKERS GUIDE

*Reference and data book for meat packers, renderers,  
sausage manufacturers and related manufacturing concerns*

The 1943 edition of the Packers Guide, to be edited and published by the staff of The National Provisioner, will be more comprehensive in scope and more useful to the meat industry than ever before.

The Annual Meat Packers Guide was conceived and produced to provide factual information, reference material and pertinent data for the meat packing industry and its related fields. It has fulfilled its function so well that it has already earned a well-deserved place in every packer's library. We

pledge our full ability and resources to production of even better Guides in the future.

The 1943 edition of the Annual Meat Packers Guide will be sent without charge to the following individuals in every plant of the meat industry: general managers and company officials, purchasing agents or buyers, superintendents and engineers. If your position qualifies you to receive the Guide, and you would like the 1943 edition, send your request on your company letterhead.

**THE NATIONAL PROVISIONER**  
407 S. Dearborn Street

Chicago, Illinois

newspaper. Among other facts, Mr. Waldeck's article stated that meat represents 45 per cent of the average family's table budget.

Earnings of the American Hide & Leather Co. in the three months ending September 30, the first quarter of the current fiscal year, will be less than for the corresponding period a year ago but in excess of preferred dividend requirements, Carl F. Danner, president, stated at the annual meeting at Jersey City on September 16.

Employees of the Sucher Packing Co., Dayton, O., were notified to report for work on September 8, following a shutdown of two weeks at the plant. In announcing the re-opening of the plant, officials stated that the action was premised on the hope that new federal regulations would materialize which would give the plant relief from ceiling difficulties.

Employees of the Chicago plant of Swift & Company recently held their first annual suggestion party for the purpose of awarding prizes to winners of the company's suggestion award program. Awards made at the party covered the first six months of the year.

**Park Dougherty** and **Robert Gray**, officials of Geo. A. Hormel & Co., Austin, Minn., visited the Chicago market recently.

Rather than the usual Labor Day parade and festivities, members of the American Federation of Labor Meat Cutter's Union No. 421, covering Los Angeles and the San Fernando Valley, took the day off to contribute 2,000 pints of blood to the Red Cross blood bank. The meat cutters and their wives, paraded to the blood bank station. The blood donation was the idea of **George Swan**, secretary of the local.

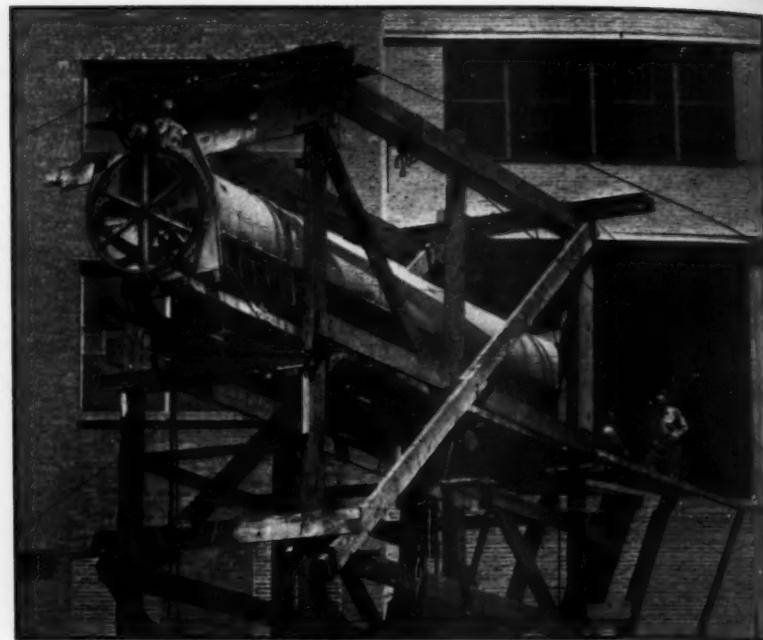
**H. E. Sutton**, table-ready meats department, Swift & Company, Chicago, was a New York visitor during the past week.

**T. M. Galvin** of the Armour and Company soap works, Chicago, was a New York visitor last week.

**Robert Sayia**, son of **Anthony Sayia** of the spice brokerage house of **A. A. Sayia & Co.**, New York, has been graduated from the officers' training school at Ft. Benning, Ga., with a commission of second lieutenant.

**John E. Martin**, Wisconsin attorney general, has advised the state board of health that the statute applying to "slaughterhouses" contains no definition of the term. For this reason it has no application in the case of buildings used for the dismembering of carcasses for use as animal food, since the term "slaughterhouse" implies killing of animals.

**A. C. Bolz**, executive vice president of Oscar Mayer & Co., Madison, Wis., has announced the formation of a "Health for Victory" club for wives, mothers and sisters of Mayer employees to assist the homemakers with wartime food problems of buying and preparation. Monthly meetings will be held at which members will receive a meal planning guide containing menus for every



25,000 POUNDS OF COOKER

This giant food cooker, designed to turn out 14,000 one-pound cans of product per hour, was photographed while being eased into its new home in John Morrell & Co.'s new manufacturing building at Ottumwa. The \$50,000 unit, designed to cook dog food, can also be used for any similar product. Its future use has not yet been decided.

meal of the month, as well as box lunches.

"Hayburners" instead of gas burners are being tried to maintain the delivery schedule of the Acme Packing Co., Seattle, Wash. Two draft horses and a delivery wagon are now in use on an experimental basis on short hauls.

A committee of 12, representing Milwaukee packers, is working on a plan to assure delivery of meat to packing-house customers in the event that one or more packing plants are destroyed through sabotage or bombs.

The shippers' public hearing and committee meeting of the National Perishable Freight Committee originally set for September 22 in Room 308, Union Station bldg., Chicago, have been postponed to October 13, according to an announcement by **J. J. Quinn**, chairman of the committee.

Construction of a meat cold storage warehouse in Tampa, Fla., by **Don Shepard** has been ordered halted by city authorities on the petition of the zoning council. The warehouse is practically completed. Shepard maintains that he received verbal permission to build the warehouse from the city building inspector and that if he is not allowed to operate the plant he will sue the city.

Appointment of **Ben. W. Heineman**, Chicago, as chief of the court review section, Office of Price Administration, was announced by **Nathaniel L. Nathanson**, assistant general counsel in charge of the court review, research and opinion branch of OPA's legal division. Mr.

**Heineman**, who has been with the legal division since October, 1941, will supervise any litigation in the emergency court of appeals involving the validity of maximum price and rent regulations and orders issued by OPA.

**Albert H. Morrill**, 57, president of the Kroger Grocery & Baking Co., Cincinnati, since 1930, died unexpectedly at his home in suburban Montgomery on September 13. Mr. Morrill had been in good health and worked at his office the preceding day. He served as general counsel for the grocery chain before becoming its chief executive.

**Wm. Davies Co.**, Chicago, staged a golf tournament on September 12.

The Agricultural Marketing Administration has leased 30,000 sq. ft. of space on the three floors of the Mallers bldg., Chicago. Nearly all AMA activities in Chicago, as well as the agency's division in Milwaukee, will be merged and moved into the new quarters around October 1. **Charles Ludden** of the Milwaukee AMA office will be regional director for the states of Illinois, Wisconsin, Indiana, Michigan, and Ohio.

**John Staren**, former manager of the meat division of the **J. S. Hoffman Co.**, Chicago, has taken leave of his firm for the duration to serve as civilian buyer of canned meats for the War Department.

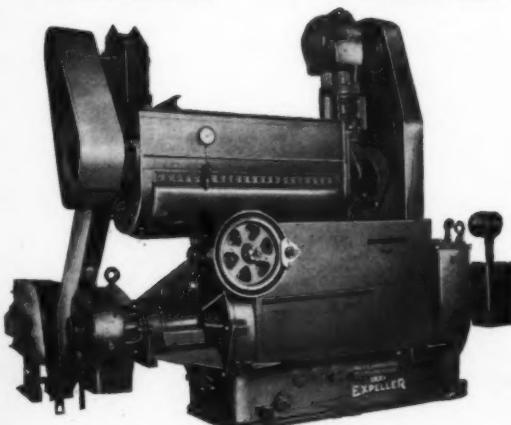
The **Oehl Packing Co.**, San Bernardino, Cal., has closed down because of price ceiling restrictions. "We couldn't continue to buy merchandise for \$1.00 and sell it for 75c," is the comment of **Ernest J. Oehl**, manager.

# What Price TALLOW?

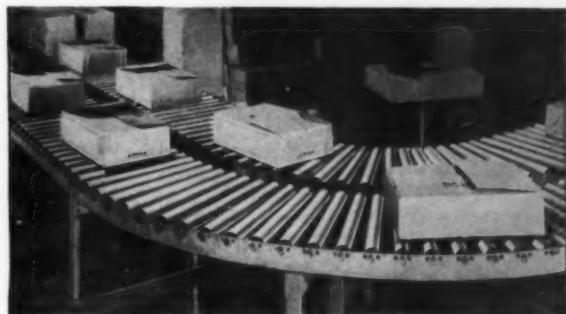


Some packers and renderers are still losing profits by selling high-price tallow at crackling prices. Let us show you what we mean. If a plant produces a crackling averaging 12% tallow where they could be making an 8% or even less crackling with an Anderson Crackling Expeller, then they are losing 4.3% tallow. This means that they leave 87 pounds of tallow per ton in the cracklings. Suppose, for example, tallow is selling for 9 cents a pound and cracklings are selling for 3 cents a pound. Then the plant is losing \$5.22 per ton through leaving excess tallow in its cracklings. You know the percentage of tallow you are producing and your yearly tonnage, take the current prices and figure out for yourself whether you are losing by not installing an Anderson Crackling-Expeller. Get in touch with an Anderson Expeller Engineer and let him show you in dollars and cents how you can increase the profits of your plant by installing a Crackling-Expeller.

**THE V. D. ANDERSON COMPANY**  
1937 West 96th Street • Cleveland, Ohio



## MOVE MEAT PRODUCTS- SWIFTLY SMOOTHLY



### With "Mechanized" Handling on STANDARD CONVEYORS

Maintain your "Victory" production pace . . . install Standard Conveyors to assure a smooth, uninterrupted flow of meat products through "mechanized handling" all along the line—to avoid congestion in working areas—to release men for production work—to make better use of existing plant space.

Write for Bulletin NP-9, "Conveyors by Standard"—shows all types of Standard power and gravity conveyors best suited to meat and food product handling—to aid you to maintain and increase the schedule of production in your plant.

### STANDARD CONVEYOR COMPANY

General Offices: North St. Paul, Minn.  
Sales and Service in All Principal Cities

**Standard** CONVEYORS

"THE STANDARD  
OF VALUE"

# OPA Tightens Its Grading Rules

## On Top Grades of Beef and Veal

FOLLOWING closely on the heels of its vigorous nationwide drive against alleged upgrading of meats, the Office of Price Administration this week ordered more rigorous grading requirements of both beef and veal by every meat packer within the United States.

As the initial corrective step in this program, OPA directed that all beef and veal carcasses and cuts sold as "choice" quality must be so graded and grade-marked under supervision of official Department of Agriculture graders.

These choice varieties, which have been graded as AA, normally constituted approximately five per cent of the total output and are used primarily by the hotel and restaurant trade. However, in recent months of short beef supply, buyers have encountered an enormously increased percentage of the total output privately marked by packers as choice grade AA. Such increased volume in the top grades, according to OPA, represents upgrading in which purchasers—anxious to secure supplies regardless of price—have acquiesced.

The new OPA action, taken in Amendment No. 5 to Maximum Price Regula-

tion No. 169 (Beef and Veal Carcasses and Wholesale Cuts) is effective September 18.

Under the original regulation, OPA adopted the official Department of Agriculture grading standards for beef and veal. These standards are as follows: Choice (AA), Good (A), Commercial

*The complete text of the order is rather lengthy and concerns principally the higher grades of beef. It is suggested that packers interested in the full details of the order should request a copy of the complete text from their local OPA office or from Washington.*

(B), and Utility (C). However, at that time packers were permitted to do their own grading. With the new amendment, the choice grade now must be inspected by the Department of Agriculture's graders. OPA stated that it is "prepared to take further action on other grades if necessary."

In issuing the order, OPA issued a statement declaring that since July 13, when the original regulation became effective, its beef grading provisions

had been "widely abused or ignored."

Beef and veal upgrading, OPA officials declared, "has been a device intended to offset the loss of a normal volume of business because of the shortage. In a large measure, it has indirectly encouraged a rise in live cattle prices, particularly in the lower grades. As a result, retail sellers have been unable to buy meats at their proper ceilings, but have been compelled to purchase such meat at artificially high prices."

A price increase of  $\frac{1}{4}$ c per lb. is allowed in the new amendment at packer and wholesale levels to take care of the cost of grading and other increased costs for choice grade beef and veal.

Other highlights of the new OPA amendment:

1)—Club animals bred, raised or fed by 4-H members or agricultural project members are excepted from the custom slaughtering regulation which would require the slaughterer to remit to the purchaser an amount that would equalize the cost of the carcass with the slaughterers' ceiling price. This exemption was granted for this season only, to allow the boys' and girls' clubs to realize their investment in the animals. It is indicated that such slaughtering is not in sufficient volume to jeopardize established price ceilings.

2)—Maximum prices under the regulation must be computed to the closest  $\frac{1}{4}$ c when figures run into long decimals

(Continued on page 28.)



### UNIFORM LOW-TEMPERATURE CONTROL

within close ranges  
requires the high  
thermal efficiency

of  
**PALCO**  
INSULATION  
**WOOL**



SEND TODAY FOR MANUAL



THE PACIFIC LUMBER COMPANY

Dept. D, 100 Bush Street, San Francisco, California  
CHICAGO • LOS ANGELES • NEW YORK

SPECIALLY PURIFIED BY

# Super-Heated Steam

*Yes, Diamond Crystal Salt  
is flash-purified by a  
"Geyser" of Steam*

When Diamond Crystal Salt brine reaches 290° Fahrenheit in the Alberger refining process, it is subjected to a unique, *extra* quality-giving step. A sudden release of pressure causes a geyser of super-heated steam to hurtle explosively from the brine, removing impurities, just as tiny flakes of Diamond Crystal Salt start forming. That's "flash purification." Only Diamond Crystal Salt gives you this *extra* purification step.



## MAY WE HELP YOU?

Perhaps we can effect a major improvement in your product . . . or eliminate certain production difficulties . . . by suggesting a simple change in the grain, grade, or amount of salt you use.

Our Technical Service Department, with over 50 years' experience, helps dozens of leading food manufacturers and processors every year. For free counsel, write Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



• Does your household tune in on CBS? It advertises Diamond Crystal Shaker Salt, America's Quality Table Salt in the big red package.

# DIAMOND CRYSTAL ALBERGER PROCESS SALT



### BECAUSE:

Specializing in their  
manufacture for 30 years

**TRADE Discount - 25%**  
**5% Cash-10 days.**

### Superior No. 6 Cutdown PLATES

Increased Cutting Surface for ma-  
chines with large opening in ring

For No. 66-76 Machines

PLATE 8 1/2" DIAMETER

Reversible Angle Hole Plates

1/8 holes \$80. 1/4 holes \$28.50  
1/4 holes \$26. 3/16 holes \$37.50  
5/16 holes \$60. 5/8 holes \$24.50  
3/8 holes & larger \$18.  
2" - 2 1/2" holes \$20.

### KNIFE HOLDERS

No. 6 O. K. \$3.75  
3 Arm Holder \$3.25

### BLADES

No. 6 O. K. 55c per set  
3 arm blades 50c per set  
No. 6 blades 2 1/8 inches long

**ALL OTHER SIZES at  
Equally attractive Prices**

**WRITE—**

**WIRE—**

**or PHONE**

For Prompt Delivery — or  
Further details and prices.

### KORRECT KUTTING MFG. CO.

Specialists in the Manufacture  
of Knives & Plates since 1912

GLEN ELLYN, ILLINOIS  
Telephone 719

## Southern Plants Get Ceiling Adjustments

MORE southern packers have been given seasonal relief by OPA from abnormally low ceilings under MPR 148 which were based on peanut-fed or soft hogs. Fairgrounds Stock Yards, Columbia, S. C. has been given permission to use the following maximums from April 1 to November 30 each year:

	Cents per pound
Hams	28
Rib sides	17
Shoulders	20
Loins	29 1/2

During the December 1 to March 31 period each year, ceilings must be 1 1/4c lower than those listed above.

Lykes Brothers, Inc., Tampa, Fla., have been given permission to use the following prices as maximums from April 1 to November 30 each year:

	Cents per pound
Regular hams, fresh or frozen	27 1/2
Regular hams, smoked	29
Skinned hams, fresh or frozen	28 1/2
Skinned hams, smoked	32
Skinned hams, boiled	50
Skinned hams, baked	53
Skinned shoulders, fresh or frozen	26 1/2
Skinned shoulders, smoked	27 1/2
Butts, bone in, fresh or frozen	29 1/2
Butts, bone in, smoked	30 1/2
Loins, 6/8, fresh or frozen	29 1/2
Loins, 6/8, smoked	32
Loins, 8/12, fresh or frozen	29 1/2
Loins, 8/12, smoked	32
Loins, 12/16, fresh or frozen	29
Loins, 12/16, smoked	32
Spare ribs, fresh or frozen	20 1/2
Feet, fresh or frozen	8
Trimmings, regular	21
Picnics, smoked, 5/7, short shank	25 1/2
Picnics, smoked, boneless	30
Boneless skinned hams, smoked	40
Rough rib bacon, smoked, rib and loin in Rib bellies, smoked, 6/10 average	25
Hocks, smoked	22

During the December 1 to March 31 period, ceilings must be 1 1/4c lower than those listed above.

Joel E. Harrell & Son, Suffolk, Va., has been given permission to use the maximums set forth below during the period from April 1 to November 30 each year:

	Cents per pound
Smoked skinned hams, all averages	33
8/10	33
10/12	33
12/14	33
14/16	33
16/18	31 1/2
18/20	31 1/2
Smoked picnics, shankless, 6/6	32 1/2
Smoked picnics, shankless, 6/10	26
Smoked picnics, shankless, 8/10	26 1/2
Smoked bone in cooked hams, 10/12	38
Smoked bone in cooked hams, 12/14	37
Smoked bone in cooked hams, 14/16	36
Pork loins, fresh and frozen, 6/8	29
Pork loins, fresh and frozen, 10/12	29
Pork loins, fresh and frozen, 12/14	28
Skinned shoulders, fresh and frozen, 6/8, 8/10, 10/12 and 12/14	26 1/2
Boneless shoulders, pork butts—fresh and frozen, 13 1/2/3 1/2 and 4/4	32 1/2
Boston butts	29

The following maximums have been approved for specified products of P. D. Gwaltney, Jr., & Co., Inc., and apply during the same period:

	Cents per pound
Regular pork trimmings	23
Smoked cottage butts	41 1/2
D. S. cured bellies	21
D. S. cured fat backs	34
Pork loins, double short cut	34
Regular pork loins	30
Green regular hams	29
Spare ribs	21
Skinned pork shoulders	27
Boston butts	29

OPA has approved these maximums for the Smithfield Packing Co., Inc., Smithfield, Va., to apply during the April 1 to November 30 period:

	Cents per pound
Regular pork trimmings	23
Smoked cottage butts	41 1/2
D. S. cured bellies	21
D. S. cured fat backs	34
Pork loins, double short cut	34
Regular pork loins	30
Green skinned hams	26
Green regular hams	29

	Cents per pound
Spare ribs	21
Skinned pork shoulders	27
Boston butts	29

T. & T. Packing Co., Macon, Ga., has been granted the following April 1 to November 30 maximums:

	Cents per pound
Pork loins	29 1/2
Regular pork shoulders	24 1/2
Smoked skinned hams	32
Botted hams	48 1/2

Maximums which have been granted to the Worth Packing Co., Sylvester, Ga., for the same period are as follows:

	Cents per pound
Pork loins	29 1/2
Hams	32
Skinned pork shoulders	26 1/2
Regular pork shoulders	24 1/2

Carolina Packing Co., Orangeburg, S. C., has been granted the following maximums for the period:

	Cents per pound
Dry salt clear plates	12 1/2
Boiled hams	12 1/2
Dry salt jowls	12
Dry salt bellies	18
Dry salt fat backs	14
Smoked shankless picnics	29
Boned, rolled and tied hams	43 1/2

The Provision Company, Columbus, Ga., has been granted the following maximums for the period:

	Cents per pound
Smoked skinned hams, all averages	33
8/10	33
10/12	33
12/14	33
14/16	33
16/18	31 1/2
18/20	31 1/2
Smoked picnics, shankless, 6/6	32 1/2
Smoked picnics, shankless, 6/10	26
Smoked picnics, shankless, 8/10	26 1/2
Smoked bone in cooked hams, 10/12	38
Smoked bone in cooked hams, 12/14	37
Smoked bone in cooked hams, 14/16	36
Pork loins, fresh and frozen, 6/8	29
Pork loins, fresh and frozen, 10/12	29
Pork loins, fresh and frozen, 12/14	28
Skinned shoulders, fresh and frozen, 6/8, 8/10, 10/12 and 12/14	26 1/2
Boneless shoulders, pork butts—fresh and frozen, 13 1/2/3 1/2 and 4/4	32 1/2
Boston butts	29

Maximum prices which may be charged for the specified pork items by the Harrell, Gwaltney, Smithfield, T. & T., Worth and Carolina and Provision company packing firms for the period from December 1 to March 31, inclusive, shall be each company's maximum prices as determined under the provisions of Section 1364.22 of Maximum Price Regulation No. 148.

### PLAN "FROSTED FOODS WEEK"

A consumer educational campaign in which 25,000 retail distributors will participate will start October 19 as "National Frosted Foods Week." Said to have the approval of the War Production Board and the Department of Agriculture, the drive will seek to increase the consumption of frosted perishables and relieve pressure on the short supply of canned commodities.

Results of the drive may determine the government's attitude toward the release of materials for retail installations. Goal of the frosted foods drive is to sell meat, poultry, fish, fruits and vegetables in a volume equal to 75,000 normal equipment installations.

## LETTERS

to the Editor

On August 29, The National Provisioner published a copy of a letter sent by William L. Lavin, secretary of the Sugardale Provision Co., Canton, O., to Claude R. Wickard, Secretary of Agriculture, on the subject of livestock ceilings. We are pleased to publish herewith a subsequent letter written to the Secretary by Mr. Lavin, who has kindly favored us with a copy. It is particularly interesting in view of the announcement on subsidies made by Wickard this week (page 9).

Dear Mr. Wickard:

I wired you on August 15 and on August 22 I sent you a proposal by letter, but to date I have not received a reply, and if it is agreeable to you I shall continue to write you in the hope that I can offer some constructive ideas.

The following proposals are submitted for your consideration:

1.—Establish floor on live hogs at \$13.15 and maximum price at \$15.15, Chicago basis, and fix differentials from this base price.

2.—Fix prices on pork cuts for each zone based on live hog price of \$13.15 Chicago and allowing for differentials: (a) Establish a master profit

and loss hog cutting form and standardize all expenses and credits to uniformity for each zone.

3.—Establish maximum prices each day on hogs at all zones.

4.—Government to reimburse producer's differential between \$13.15 Chicago basis and current market prices, and if packer buys his hogs at Chicago on this plan, his hogs will be billed to him at \$13.15 Chicago.

This plan will put producers, packers, jobbers and retailers back on a fair basis permanently and will give you distribution of meats evenly over the country, as there will be no favored markets. When you work out maximums and minimums on hogs and allocations to the packer, he in turn, when he gets back on a fair basis, will naturally spread out his supplies and eliminate any need at this time for rationing to consumers.

This same plan can be followed on all livestock, although not as simply as on hogs, but feasibly, however.

The fundamental job is to give the producers fair value for their stock and give the packers their former livestock cost prevailing when ceilings were placed on their goods. This plan will automatically solve the "custom kill" and jobber problem and will start a natural flow of meats to established channels.

You speak of subsidies to distressed packers, which of course is only a palliative and treats the telling effect in-

stead of the causes. Apparently, the chief concern seems to be only about the big hog crop this fall. You want to give the packers a hypodermic to extend their slim life until this fall to take care of the large number of hogs, and then after that let them fade out when receipts recede and prices advance.

The O.P.A. asks for profit and loss statements, past and present, perhaps to glean what has actually been keeping packers alive this long. It would be more pertinent to request a profit and loss analysis on hogs, cattle, veal and lamb operations in themselves.

The packer who has over many years of effort and expense built up a full line of meats and jobber items that contribute towards his sustenance should not be forced to sell his beef, pork, veal and lamb at sharp losses regardless of what a consolidated statement might show. Let us get at the roots of these problems and dismiss the superficialities. What does it profit to win the war and lose the peace and security which we are fighting for?

Copies of this letter are being mailed to chiefs of government agencies. I would like to have an expression from you and I hope you concur with my proposals, but even if you take exception, I will feel satisfied in my efforts that I have provoked thought and discussion on these vital matters.

Yours very truly,  
William L. Lavin



### "BOSS" V-TYPE TRIPE SCALDERS

Here is a machine that is meeting with more than success. It revolutionizes the washing and scalding of tripe entirely, and produces a product that is cleaner and whiter than can be done by any other means.

Use this "BOSS" for Best Of Satisfactory Service

### THE CINCINNATI BUTCHERS' SUPPLY CO.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio  
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio  
824 Exchange Ave., U. S. Yards, Chicago, Ill.

### MONEY-SAVING NEWS FOR PACKING PLANTS

#### CONSERVE ALUMINUM HAM BOILERS!

Make your aluminum and Monel metal ham boilers LAST LONGER by cleaning them with SAFE Oakite materials! Also use these specialized, fast-working materials to help conserve tinned and galvanized equipment. They quickly, thoroughly, yet safely, remove oil, grease and fats. Write for FREE 16-page DIGEST.

OAKITE PRODUCTS, INC., 20A THAMES ST., N.Y.C.  
Representatives in All Principal Cities of the U.S.

SAVE MONEY  
ON THESE JOBS  
CLEANING  
HAM BOILERS  
BACON HOOKS  
HOG TROLLEYS  
MEAT TRUCKS

**OAKITE**

CLEANING

### KEWANEE FIRE BOX BOILERS

Extra Strength . . . for Heavy Duty



100, 125 and 150 lbs. W.P.  
. . . sizes for 4 to 300  
Horse Power. Their known  
strength, steel plus rivets  
supplemented by extra  
stout stays and braces in  
the boiler shell, adds extra  
years of service.

For 6" rule with scale for  
reading pipe sizes, write  
Dept. 9B-IX.

**KEWANEE BOILER**  
CORPORATION Kewanee,  
Illinois

## Feeding Our Fighters

(Continued from page 11.)

inated much red tape in filling orders and has resulted in a considerable degree of standardization in the type of product bought.

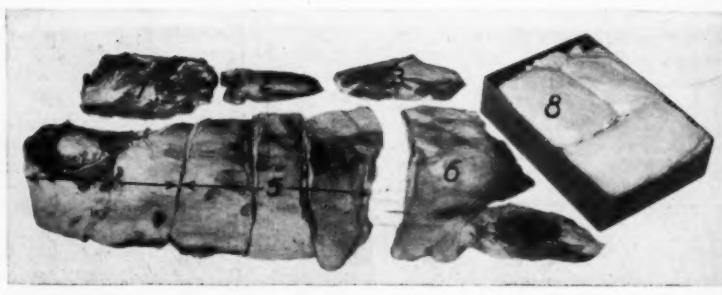
The carcass is boned into three classifications: steaks and roasts, stewing and boiling meat, and ground meat. The boned cuts are further divided into portions weighing around 10 lbs., are wrapped and boxed and then quick-frozen at the plant at temperatures of 5 to 10 deg. F. below zero. In addition to a 30 per cent saving in weight and a 60 per cent saving in bulk, cutting storage space requirements and shipping cost, there is the added advantage that the meat can be handled and prepared more easily by Army cooks. Also on the credit side of the ledger is the fact that the extra fat and bones are kept in the packing plant, where maximum use can be made of them in manufacturing by-products.

### Navy Beef Requirements

In connection with fresh meat purchases, packers must meet different specifications on army and navy orders. While the Army favors boning of carcasses in meat plants, the Navy takes its fresh beef in the form of forequarters and hindquarters and its pork and lamb in carcass form. One reason for this difference is that navy men in training in the continental United States do not present the supply problem of army troops on field maneuvers. Preparation of cuts at naval training stations and bases is handled by navy meat cutters who have served a long apprenticeship. Results obtained under this system have been so satisfactory that no change to packer boned cuts has been made.

As in the Army, meat purchases for the Navy are geared to supply each man around a pound of meat a day in a well-balanced diet providing more than 3,000 calories. A typical bill of fare for a week's mess will include such meat items as bacon, lamb stew, meat loaf, chipped beef, ham steak, beef stew, pork chops, beef steak, cold meats and ground beef. Navy meat supplies for

Forms in which packers are supplying frozen boneless beef to the U. S. Army. (Right): Ground beef, pressed and packaged for shipping. Shown in other photos are roasts and steaks (center), including Scotch roll, shoulder clod, spencer roll, loin strip, tenderloin, knuckle and other cuts and (lower photo) stewing and boiling beef, including boneless neck, chuck tender, heel, brisket, plate, flank, flank steak and packaged stewing beef.



men on ships and at far distant bases are built around a wide variety of canned products. Sizes and types bought are substantially the same as those used by the Army in its distant operations.

Through the system of centralized buying set up by the armed forces, the meat packing industry is able to deliver needed supplies on short order. Usually a telephone call to the plant,

giving specifications, gets the order under way, eliminating much red tape. Where inspectors representing the buying agency are available, the order can be on its way before the end of the day.

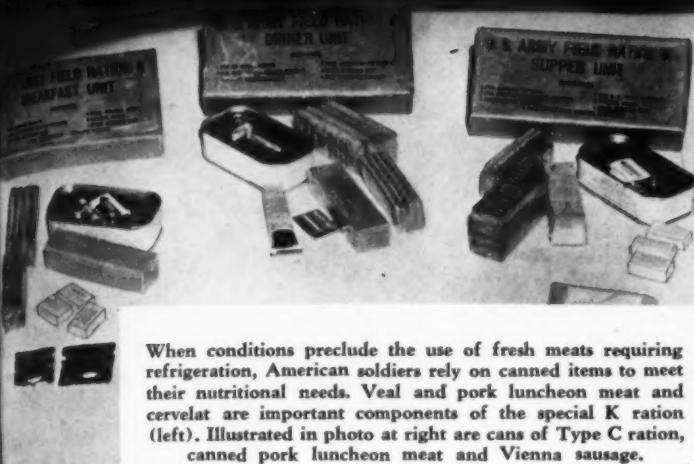
There is no "too little, too late" in the meat industry. An example of the speed with which the industry can move to meet emergencies is best shown by its performance immediately following Pearl Harbor. At 9:30 a.m. the Chicago Quartermaster Depot received a requisition for 1,000,000 pounds of frozen boneless beef for shipment to the Far East. Contact was made immediately with packers. By 5 o'clock the same evening, the meat had been supplied, loaded in cars, and was rolling toward the San Francisco Quartermaster Depot.

Scope of the operations facing the packing industry in supplying the armed forces may be appreciated by the fact that the Agricultural Marketing Administration estimates that of the nearly 22 billion lbs. of meat that will be produced by domestic packers this year, slightly more than half of the total will go into the war effort—and of this more than 11 billion lbs., two-thirds will go to the armed forces.

Nor does the meat industry's contribution to the war effort end with the



LOADING TRANSPORTS WITH SUPPLIES FOR OUR ARMED FORCES



When conditions preclude the use of fresh meats requiring refrigeration, American soldiers rely on canned items to meet their nutritional needs. Veal and pork luncheon meat and cervelat are important components of the special K ration (left). Illustrated in photo at right are cans of Type C ration, canned pork luncheon meat and Vienna sausage.



supplying, on schedule, of a tremendous daily tonnage of fresh, cured and canned meats. At the present time, around 60 per cent of the industry's total hide production is going into leather for the armed forces.

An interesting research development in the use of another packinghouse by-product—blood—has unusual promise as a major war effort contribution by

the industry. Tests conducted by the Harvard medical school on the use of beef blood for wartime transfusions indicate that the product may have definite advantages over human blood in saving the lives of men wounded in action. Unlike human blood, the beef blood does not have to be classified as to type. The amount of the material available in packinghouses runs into

several million gallons annually. The beef blood plasma can be kept at higher temperatures than the human plasma, an important consideration under wartime conditions.

In one test recently conducted with beef blood plasma on 2,714 inmates of Massachusetts penal institutions, who volunteered as "guinea pigs," only seven unfavorable reactions were reported.

## Research Developments

(Continued from page 12.)

with a history of early severe vitamin A depletion. This injury to the gland may be permanent, and since this gland not only affects the normal growth and development of the animal but also is one of the glands used in the preparation of pharmaceuticals, may prove costly.

Dr. Hazel K. Stiebling of the U. S. Department of Agriculture, in discussing the food enrichment program, has pointed out that one type of enrichment that has not been dealt with in recent discussions of that subject should receive the attention of agronomists and animal husbandmen, if full use of our knowledge of nutrition is to be made. This new type of enrichment is to be obtained by improvement of the nutritive value of food, both through better feeding of livestock and better cultural practices with plants as well as through the selection of varieties of plants and breeds of animals that are prized not primarily for size or quantitative returns but also for exceptional nutritive value. The report (*Science News Letter*, July 25, 1942, p. 63) does not give particulars, but the writer can suggest one. Would not it be a fine thing if a breed of beef cattle or (better) of hogs could be found whose fat was comparatively rich in vitamin A?

Certain fatty acids are essential in good nutrition. The work of Dr. Geo. O. Burr of Minnesota is well known to packers, but a recent review (*Federation Proceedings*—Federation of American Societies for Experimental Biology—1:225, 1942) summarizes his work and points out that there are increasing signs of interrelations of these essential fatty acids with other dietary factors. Among the latter are water, pantothenic acid and vitamin A. The

full list of essential fatty acids includes linoleic, arachidonic, linolenic, linus, docosahexanoic, and the esters of cod liver oil. Of these, linolenic and arachidonic are the most important.

## ARMY QUARTERMASTER GEN'L REORGANIZES PROCUREMENT

Reorganization of the Procurement Division of the Office of the Quartermaster General has been completed by the Director of Procurement, Brigadier General C. L. Corbin, the War Department announced this week.

The Procurement Division purchases clothing, equipage, general supplies, war aid supplies, Women's Army Auxiliary Corps supplies, Army Specialist Corps supplies, and subsistence. Its functions include inspection, maintaining liaison with higher authority and other governmental agencies, coordination with other divisions regarding production, storage and distribution, price control, conformity with laws and regulations, and administration of priorities policy.

Under the new set-up four major branches—management control and liaison, operations, service, and subsistence—will supervise all phases of the Quartermaster Corps procurement program, reporting directly to the Director of Procurement. The subsistence branch will handle procurement of all Army food.

In the reorganization, General Corbin has appointed Lieutenant Colonel Roy C. Moore, Quartermaster Corps, to be Deputy Director, and Major Wendell S. Holmes, Army of the United States, to function as assistant to the Deputy Director.

## Packers Get in Scrap; Comb Plants for Metal

American meat packers are definitely in the national drive to collect 17 million tons of scrap iron and steel to keep blast furnaces going. Obsolete machinery gathering dust and rust, pieces of iron and steel whose original use has been long since forgotten, old drums and a hundred other metal items are being turned up daily.

In Brooklyn a group of meat packers headed by A. E. Nelson, president of Adolf Gobel, Inc., have sent 211 tons of scrap metal to the furnaces within the past month as a part of their contribution to the nationwide drive for old iron and steel. The Brooklyn packers' contribution is equal to about 11 car loads of tank and bomb material. Included in the collection were old machinery, old fittings, and other metal equipment no longer used. Plants were carefully gone over from top to basement.

In Chicago the Agar Packing Co. is launching a drive to increase the scrap metal collection by enlisting employee cooperation. In addition to the scrap metal available around the plant the employees' credit union and the war bond drive organization are enlisting to obtain 200 lbs. of scrap material from each worker. Material will be brought to the plant, weighed and added to the common scrap heap. Suitable recognition will be accorded divisions and groups whose efforts put them over the top in their scrap collection quotas.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

## New Dehydration Plan Developed by Griffith

A process for pork or beef dehydration which offers the small and medium sized packer an opportunity to share



E. L. GRIFFITH

in the 60,000,000-pound lend-lease requirements is announced by E. L. Griffith, president of the Griffith Laboratories, Chicago.

The Griffith process involves the handling of the meat prior to being dehydrated. It was developed by Mr. Griffith and S. L. Komarik, technician of the laboratories and is backed by several months of experimental testing.

The method, based on the theory that "the natural meat juices, fats and vitamins should be preserved in the proteins in a firm, physical union," is said to do away with the separation of the fat and other nutrients in the cooking process preceding dehydration and the later reincorporation of the liquid with the semi-dried product. This is made possible by the use of canvas bags as containers for the meat after preliminary processing. The process utilizes equipment already available in meat plants.

Another basic theory underlying the process is that "all meats should be cured to become palatable." According to those responsible for development of the processing procedure, either beef or pork is better as a food item if it contains a sufficient amount of salt for flavor and a sufficient amount of cure to create a satisfactory eye appeal. If specifications require no salt or cure, they can be complied with without detrimental effect. The process does not require a high heat, either in cooking or drying, unless specifications call for it.

Main interest of the smaller packer in the Griffith process centers around the fact that it enables him to do all of the processing prior to dehydration, turning out a product which can be finally processed at a central location if necessary. The fact that the cooked meat is contained in a cloth bag, in a firm condition, allows it to be shipped or handled with ease, and would make available lean meats in all parts of the country for eventual dehydration for lend-lease or armed force needs.

The dehydrated product resulting can be processed to any moisture content desired. Its color and taste have received favorable comment. Under normal incubator practice it has stood up without signs of rancidity. Lecithin, an anti-oxidant, can be incorporated into the meat prior to cooking and is not lost in the cooking process.

While the process is patented, it is



CO-DEVELOPER OF PROCESS

S. L. Komarik, Griffith Laboratories technician, with canvas bags which are utilized in the process developed by the firm.

being made available to the industry without fee "for the duration." Specifications will be furnished to those interested in making either the beef or pork loaves for dehydration.

*The ANSWER*

VIKING Heavy-Duty ROTARY PUMP...

TO MANY A TOUGH PUMPING PROBLEM

**Uncle Sam's Orders**  
When ordering pumps or parts, it is necessary to give us your priority rating and allocation symbol. Be sure to obtain the highest rating possible. Priority regulations are changed frequently. Check up and see if changes made improve your rating. Thank you.



**VIKING Pump COMPANY**  
CEDAR FALLS, IOWA

If you're up against a special problem, such as the pumping of viscous materials, unbalanced pressure conditions, varying loads, or some other unusual application, the heavy-duty Viking Rotary Pump probably can do the job.

Available in capacities from 10 to 300 GPM. Larger sizes up to 1050 GPM for heavy-duty service. Furnished in many mounting styles, including gear drive, V-belt drive, direct connected and double back-gearred.

Bulletin 2500-40 illustrates and describes the many types and sizes of heavy-duty Viking Rotary Pumps. Write for your copy today. It's FREE.

## PROTECTION PLUS

BUY  
WAR  
BONDS

Cahn's Beef Tubing offers much more than "adequate" protection... it furnishes complete satisfaction in the knowledge that Army, Navy and Civilian Beef is reaching its destination as intended—in top condition! No outside wrapper required, available in wide and narrow widths. Immediate deliveries!

*fred c. cahn*  
222 W. ADAMS ST., CHICAGO, ILLINOIS  
Selling Agent: THE ADLER COMPANY, CINCINNATI



**ADELMANN**  
HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.  
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London, Australia and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representatives: C. A. Pemberton & Co., Ltd., Toronto, Ont.

## Recent WPB and OPA Orders Affecting the Meat Industry

DECLARING that many used power trucks are lying idle in plants throughout the country or not receiving full use from their owners, the War Production Board on September 12 issued an appeal to owners of such trucks to take an immediate inventory of the equipment and transmit the results to WPB. Purpose of the inventory is to facilitate diversion of used power trucks to war operations. Information to be submitted includes the following data: Company name and address; location of equipment; number available; maker's name and model number; type of power; if battery powered, maker and voltage of battery; load carrying capacity in pounds; year manufactured (if available); condition; repairs and parts required, and type. Trucks found to be beyond repair may be consigned to the national scrap pile for metal salvage.

In recent days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements affecting the meat packing and sausage manufacturing industry:

**PRIORITY APPLICATIONS.**—A revised project application form PD-200, to be used for obtaining priority assistance and authority to begin construc-

tion for most construction items and equipment, is now available for use, WPB announced. It must be used as an application for 1) authority to begin construction pursuant to provisions of Stop-Construction Order L-41; 2) priority assistance for any project involving new construction, reconstruction, remodeling or conversion and 3) priority assistance for equipment when construction is involved. PD-1a applications formerly submitted for such equipment will no longer be accepted. When no construction is involved, however, PD-1a's will continue to be accepted for equipment. The coverage of the new PD-200 form has been increased and more detailed information from the applicant is required.

**IMPORTED CANNED BEEF.**—The WPB has provided a 30-day extension of the period in which imported canned beef must be held for possible government purchase under Order M-172. Under the latter, all stocks of imported canned beef held by any person in excess of 5,000 lbs. in any one place, in contiguous places, or in transit to the United States, were required to be set aside and held for the government for 90 days. If the beef was not purchased by the government within that period,

the order provided it could be sold for civilian consumption. The amendment prevents disposal of the beef in such cases for an additional 30 days.

**STEEL SHIPPING DRUMS.**—Limitation Order L-197, issued by the War Production Board, prohibits use of new or second-hand steel shipping drums for packaging approximately 200 food, chemical and petroleum products, effective November 14. Among items affected by the order are food products, cold pack and frozen; gelatine, glue, animal and vegetable greases, wool grease, lard, soap and detergents and tallow. The order also immediately bars the packaging of specified items in new or used drums bought or delivered after issuance of the order (September 14), except drums owned by the packer as of that date. Among products affected by this provision of the order are animal and vegetable oils and soaps and detergents. Drums covered by the order are those with capacity of 110 lbs. or less.

**PRODUCT STANDARDS.**—OPA announced that its newly organized standards division will have seven sections, including one dealing with food and drugs. This section will be under the direction of Culver S. Ladd, for many years state food commissioner and chemist of North Dakota. The standards division was set up to provide OPA's operating divisions with the technical assistance necessary to incorporate quality definitions in price, rent and rationing regulations.

### How to analyze foods

### How to interpret your findings



### JUST PUBLISHED FOOD ANALYSIS

By A. G. Woodman

#### COVERS LATEST METHODS FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Malt Syrup
- Honey
- Cacao and Chocolate
- Spices
- Pepper
- Cinnamon and Cinnamon Oil
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by addition of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

**The NATIONAL PROVISIONER**

407 S. DEARBORN ST.  
CHICAGO, ILLINOIS

*Right* —SIZE  
—QUALITY  
—PRICE

### SAUSAGE CASINGS

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives  
that Cost Less to Use

**COME TO SPECIALTY!**

**C-D SUPERIOR PLATES**

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

**C-D TRIUMPH PLATES**

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

**C-D CUTMORE KNIVES**

**C-D SUPERIOR KNIVES**

**B. & K. KNIVES**

all with changeable blades.

Also, *Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

**How the British Keep  
Their Trucks in Operation**

Although Britain has been at war almost three years, most of her trucks are still running, despite a far less ample supply of repair parts than available in the United States and despite the fact that many vehicles and stores of parts were destroyed in air raids, reports the ODT. To study the British method of keeping highway transportation in operation a committee from the Society of Automotive Engineers, cooperating with the ODT, reviewed maintenance methods being currently used in England.

The study reveals that the British have made extensive use of welding and plating to rebuild worn parts. Truck pistons are removed at regular intervals to check wear. Worn ring grooves are turned out for oversize rings. Worn or broken ring lands are welded solid and returned. Piston skirts are expanded and cast iron pistons are tin plated to prevent sticking. Worn piston pin holes are bored out to take bronze bushings and piston pins are oversize by chromium plating.

Metal spraying and chromium plating are used to build up worn crankshafts. Worn valve stems are built up by chromium plating and worn valve guides have been filled with bronze welding rod and rebored. Valve facings and valve tappets have been refaced with stellite or built up with chromium. Chrome plating has also been used on rocker arm shafts.

Deposits of stellite have been used to repair clutch faces. Nickel and chromium plating has been used successfully to build up a number of worn parts such as transmission shafts, shifter forks, shackle pins and king pins. Broken main spring leaves have been converted into intermediate leaves. Bronze welding has been used to build

**OPA Grading Order**

(Continued from page 20.)

smaller than eighths. This conforms to industry practice.

3)—Where a seller made carload lots during the base period and where no closely competitive seller's carload ceiling can be used, the seller may use his own ceiling for less-than-carload lots and subtract  $\frac{1}{2}c$  per lb. This is the customary  $\frac{1}{2}c$  discount from small lot plant or store door delivery sales, representing the saving in quantity transactions due to lower selling and delivery costs.

4)—Ceiling prices are set for new cuts and products under Section 1364.52 (j). The seller is required to make application to OPA, submitting cost data concerning the product for which a ceiling is sought, making reference to ceilings established for similar products. Upon submission of adequate information, OPA by order will fix the maximum price or inform the applicant of the formula for computing such price.

up front wheel hubs when bearings become loose.

Welding and metal spraying are employed to salvage damaged cylinder blocks. Valve seats are built up with stellite. Cracks in blocks caused by leaking head gaskets have been repaired with bronze welding.

**Brush Manufacturer Tries  
Domestic Bristles**

At least one leading manufacturer of paint brushes Devoe & Raynolds—reverted to the use of domestic hog bristles. The firm's Princeton, Ind., plant is turning out a carload of brushes containing the domestic product. Many years ago, domestic hog bristles were used extensively in brushes; but in recent years, practically all of the brushes manufactured used imported bristles—mostly from China and Siberia. The war situation, however, has eliminated these sources of supply.

Hog bristles needed by the paint brush industry must be 4 inches or more in length. This means bristles off the back, largely from hogs killed in the winter, when bristles are longer. While manufacturers would prefer bristles from the old type "Arkansas razorback," the potential supply from this source is not large.

Although the available supply of domestic hog bristles is large, the main difficulty lies in their collection. With practically all modern packing plants using machinery to remove bristles, the problem is to find some way of taking the back bristles on some of the hogs without slowing down the line. So far the value of the bristles collected does not offer a great deal of inducement, other than on the grounds of patriotism, for a packer to change his method of dehairing.

One possibility being considered by the paint brush manufacturer is the collection of bristles from farm and country slaughterers. Here the bristles are removed by hand. To this end, the Department of Agriculture is considering the enlistment of 4-H club members as bristle collectors.

In past years, paint brush manufacturers have imported as high as 6,000,000 lbs. of bristles annually from the Far East.

**NO DINNER DANCE THIS YEAR**

The dinner dance, a popular social feature of the annual AMI convention, will be dropped this year on account of wartime conditions, the American Meat Institute announces. Although fewer women are expected to attend the convention this year, plans are being made for a program of women's activities.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

# NEW EQUIPMENT and Supplies

## VARIABLE SPEED TRANSMISSION WITH BUILT-IN REDUCER

Reeves Pulley Co., Columbus, Ind., now offers a special design of the Reeves variable speed transmission, enclosed design, equipped with built-in chain reducer, and with the output shaft in exact alignment with the input shaft.

Output speeds may be either increased or decreased as compared to the variable speed shaft of the transmission, and of course infinitely variable, within predetermined limits, by turning the speed control handwheel. The chain drive operates in a bath of oil. The unit illustrated was designed for vertical operation with oil drain and filler located accordingly. As shown in the illustration, the new unit is of exceptionally clean design and is arranged for maximum accessibility and ease of operation.



## SELF-OPERATING TEMPERATURE CONTROLLERS

A new line of self-contained and self-operating temperature controllers has been announced by C. J. Tagliabue Mfg. Co., Brooklyn, N. Y. Tag self-operating controllers are used extensively on many different types of applications such as hot water storage heaters, hot water storage tanks, canning retorts, exhaust boxes, textile dryers, scouring bowls and numerous other applications.

This controller uses no power outside of the energy developed in its own system. The temperature changes at the sensitive element or bulb in the apparatus under regulation, raises or lowers the vapor pressure of the volatile liquid in the tube system. A capillary connecting tube transmits the pressure change to the power bellows. The bellows expand and contract in response to the temperature changes at the bulb, positioning the steam valve.

## RIP-CORD BAG CLOSURE

The Bemis rip-cord closure, developed by Bemis Bro. Bag Co., is a new method of closing cotton and burlap bags which provides a simple, quick means of opening them without injury. The rip-cord is sewn into the closure of the bag with a regular two-thread bag closing machine. Only minor inexpensive adjustments are necessary to adapt the machine to sewing the rip-cord. A quick jerk of the rip-cord opens the bag instantly. The bag is not torn or damaged and valuable time has been saved.

It is said that ten rip-cord closed bags can be piled on a hand truck,

whereas only eight tied-top bags can be loaded on the same size truck; thus 20 per cent fewer trips from warehouse to freight car, or vice versa, are required. Furthermore, the bags are more compact and save warehouse storage space.

Where a bag user has been closing his bags with wire ties, the rip-cord closure permits him to use bags 2 in. smaller. By pulling the rip-cord part way across the bag, a useful pouring spout is provided. The rip-cord closure is said to make it possible to get many extra trips from every bag.

## UTILITY SEALING COMPOUND

Duxseal, a non-hardening adhesive sealing and caulking compound suitable for a wide range of uses, is now being offered by Johns-Manville. Used like putty, just as it comes from the package, the compound, it is stated, sticks readily to any clean surface without slumping, flowing or hardening in service. It is insoluble in water, unaffected by ordinary gases and condensates, and will not hurt the hands.

Three additional sealing compounds, similar in appearance and general characteristics, but differing in consistency and certain individual properties, are also available. Pakseal is designed for service where greater stiffness and rigidity are required; Transolseal, for service requiring resistance to refined oils; and Nodrseal, an effective seal against water vapor, fumes and ordinary gases and condensates, is for use in food storage and refrigerators.

Duxseal was originally developed by

Johns-Manville for the electric power and telephone companies to seal openings in ducts carrying electrical conductors. Its usefulness, says the company, led to its general adoption by electricians, maintenance engineers, mechanics, plumbers, and home owners for general utility service.

Duxseal is black in color and weighs 100 lbs. per cu. ft. It is furnished in 1-lb. and 5-lb. pugs, in cartons of 60 and 12 pugs, respectively.

## FLASHES ON SUPPLIERS

CONTINENTAL CAN CO., INC.—In addition to S. J. Steele, executive vice president of the company for a number of years, with headquarters in Chicago, the directors of Continental Can Co., Inc., have elected Frank J. O'Brien an executive vice president of the company, with headquarters in New York. Mr. O'Brien has been vice president in charge of manufacture for the past six years, prior to

which he was general manager of production for the company. He has been actively connected with the can manufacturing industry for more than 25 years, coming to Continental in 1928 upon the company's acquisition of the Southern Can Co. of Baltimore, where he held the position of vice president and general manager. Mr. O'Brien has also been a director of Continental Can Co., Inc., since March, 1938.



F. J. O'BRIEN

GOODYEAR TIRE & RUBBER CO.—Symbolic of outstanding accomplishments in war production, an Army-Navy "E" flag will be awarded on September 15 to the Goodyear Tire & Rubber Co., Akron, O. Robert P. Patterson, Under-Secretary of War, announced the company's selection for the honor in a letter to P. W. Litchfield, chairman of the board of directors.

AMERICAN-MARIETTA CO.—Z. H. Mischka has been named advertising manager of American-Marietta Co., Chicago, succeeding Marvin E. Smith, who has entered the service, it has been announced by Grover M. Hermann, president of the industrial paint company. Mr. Mischka was formerly affiliated with William R. Harshe Co., Chicago public relations firm, where he was in charge of industrial accounts.

## Launch Natural Casings Drive in Ohio Centers

Backed by actual taste-test demonstrations in key retail outlets and based on a complete merchandising program, a smashing newspaper, radio and outdoor advertising campaign has been launched on behalf of wieners in natural casings in Ohio.

The program has the active cooperation of local packers, working with the Natural Casing Institute, and independent retailers and chains have been tied-in by means of newspapers, circulars and window posters. The campaign is being staged simultaneously in a number of leading Ohio markets, with a force of field men working closely with the trade.

The campaign is based on recent findings by a nationally recognized scientific laboratory. Tests conducted in this laboratory have proved, it is stated, that wieners in natural casings are 22 per cent juicier. This juiciness is safeguarded by the natural casing, and since it's the juices that carry the flavor, the Natural Casing Institute has evolved the slogan: "The skin keeps the flavor in!"

The tests reportedly showed that wieners in natural casings are definitely high in body-building proteins and the important vitamin B<sub>1</sub>, and all advertising will stress the fact that these food elements make wieners in natural casings a real "victory" food which fits in perfectly with the national nutrition program.

The campaign was inaugurated September 17 by a series of highly effective "teaser" ads, which appeared daily for several days prior to the insertion of the first large ad. The schedule calls for the use of dominating space on the food pages of the *Cleveland Press*, *Columbus Dispatch*, *Toledo Blade* and *Canton Repository* each week, and radio programs on leading Ohio stations, plus many colorful outdoor wall bulletins to round out the advertising effort to the fullest extent.

### AID TO SUTURE PRODUCTION

Due to the increased need for surgical sutures, prepared from part of the small intestine of a sheep, plus the fact that imports from Australia are smaller, the current domestic supply situation is of great importance. Unfortunately, nodular worm infestation in many of the sheep raised or fed east of the Mississippi renders their intestines unfit for suture material.

A booklet, "Sheep and Surgical Sutures" has been prepared by the National Livestock Loss Prevention Board to inform farmers and flock owners how to prevent round worm infestation, and how to get rid of the parasites if they are present. Written by H. R. Smith, general manager of the board, the illustrated booklet describes the phenothiazine treatment in detail.

## Institute Program

(Continued from page 9.)

cussion of "How to Place and Train New Personnel in Wartime," by Harold F. North of Swift & Company.

Harry K. Rogers, chief instructor of the fire prevention department of the Western Actuarial Bureau, will talk on "Preparing for Incendiary Bombing." Packing plants in the United States can and may be bombed and Mr. Rogers' talk on the construction of incendiary bombs, how they operate, and the latest methods of combating them will be supplemented with motion pictures and a demonstration.

The Engineering and Construction Section meeting Saturday morning, October 3, will be one of the most important sectional meetings of the Institute's convention.

Harold M. Toombs, formerly chief engineer of the Chicago plant of Armour and Company, who now is chief engineer of one of the country's largest Army Air Force technical schools, will talk on "Conserving Refrigerants," touching on the chief causes for refrigerant losses and methods of avoiding these losses through selection and installation of equipment and proper operating procedures. Now that refrigerants are classed as critical chemicals, this talk should be of special interest.

## 37th CONVENTION Number

COMPLETE official report of the 37th annual convention of the American Meat Institute, including proceedings, description of exhibits and other events — fully illustrated — will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention.

Extra copies of the Convention Number must be ordered in advance. Price, single copies, \$1.00 each. Five copies or more, 75c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner  
407 So. Dearborn St., Chicago

Please send me postpaid, . . . copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER.

NAME \_\_\_\_\_

STREET \_\_\_\_\_

CITY \_\_\_\_\_

Remittance enclosed.

"The Place of Centrifugal Refrigeration in the Meat Packing Industry" will be discussed by William B. Rorison of the Carrier Corporation. Mr. Rorison will tell of the installation of a Carrier centrifugal refrigeration machine at the plant of Geo. A. Hormel & Co., covering details of the installation and its operation and benefits and economies which have resulted.

Steps which plant engineers can take to maintain a plant in efficient operating condition is the number one problem right now for every meat packing plant and will be discussed by T. A. D. Jones of Kingan & Company in an address on "Maintaining Plant Operating Efficiency Under Wartime Conditions."

The record production of livestock will tax facilities of many packing plants during the coming months. Various ways of accomplishing the production of more than normal tonnages with present facilities will be reviewed by F. W. Marlow of the Krey Packing Co. in a talk on "Making the Most of Present Plant Capacity."

Clarification of a good many questions which have arisen as a result of the controls placed on livestock and meat because of the war will be offered by speakers on the Livestock Section program, scheduled for Saturday morning. G. B. Thorne of Wilson & Co., Inc., will be presiding chairman.

A feature of the program will be the discussion by Charles M. Elkinton, head of the meat, fish and oil section of the Office of Price Administration. Mr. Elkinton will describe some of the objectives and discuss a few of the problems of the Office of Price Administration.

A meat packer, retailer, commission man, livestock producer and feeder will discuss various economic controls from their respective standpoints. C. L. Farrington of the Sedwick Commission Co., Indianapolis, and Allen Klein, livestock producer of Winton, Ia., are among those to appear on the program.

### WILSON DEHYDRATION WORK

Wilson & Co. is meeting wartime demand for dehydrated food products with five types of drying, Edward Foss Wilson, president, has informed stockholders. Various drying methods have been used by Wilson & Co. for many years but they have recently been expanded to include continuous circulation air dryers for dehydration of pork and beef and horizontal tunnel dryers for gelatine and glue.

Blood and eggs are being dehydrated in spray dryers, while vacuum dryers are being used for pharmaceuticals and vacuum melter types for the production of dehydrated beef, pork, dog food and inedible by-products. Louvre type dehydrators are being used for bone precipitate. Also in the drying picture, Mr. Wilson points out, are special drying rooms for smoked meats, summer sausage and casings, and use of natural sunshine for Brazilian "jerked" beef.

# MARKET SUMMARY

## Hogs and Pork

### HOGS

Chicago hog market this week: Compared with late last week, prices 10 to 20c higher.

Thurs. Week ago

Chicago, top	\$14.50	\$14.60
4 day avg.	14.10	14.20
Kan. City, top	14.25	14.10
Omaha, top	14.25	14.00
St. Louis, top	14.35	14.40
Corn Belt, top	14.15	14.00
Buffalo, top	14.75	15.10
Pittsburgh, top	14.60	14.75
Receipts—20 markets		
4 days	400,000	346,000
Slaughter—		
27 points*	592,920	632,904
Cut-out	180- 220- 240-	
results	220 lb. 240 lb. 270 lb.	
This week...	—51	—76
Last week...	—92	—108

### PORK

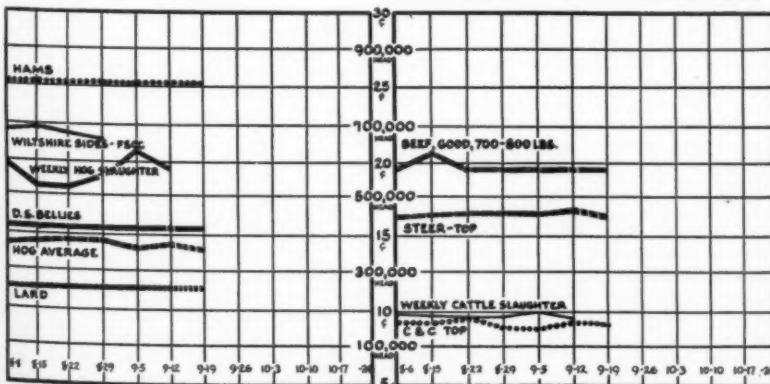
Chicago carlot pork:

Green hams,	all wts. . . . .	24 1/2 @ 25 1/2	24 1/2 @ 25 1/2
Loins, all wts. 23	@ 28 1/2	23 @ 28 1/2	
Bellies, all wts. 15 1/2 @ 16		15 1/2 @ 16	
Picnics,	all wts. . . . .	23 1/2 @ 23 1/2	23 1/2 @ 23 1/2
Reg. trim'ngs. 22 1/2 @ 24		22 1/2 @ 24	
New York:			
Loins, all wts. 24	@ 34	24 @ 34	
Butts, all wts. 29	@ 34	29 @ 34	

Boston:

Loins, all wts. 26	@ 31	26 @ 31
Philadelphia:		
Loins, all wts. 26	@ 31	26 @ 30
Lard—Cash	12.90b	12.90b
Loose	11.90b	11.90b
Leaf	12.40n	12.40n

\*Week ended September 12.



## Cattle and Beef

### CATTLE

Chicago cattle market this week: Bulk steers 25 to 50c lower. Choice grades off least. Cows unchanged. Bulls stronger.

Thurs. Week ago

Chicago steer, top	\$16.50	\$16.40
4 day avg.	14.35	14.65
Kan. City, top	14.75	15.00
Omaha, top	15.00	15.50
St. Louis, top	14.50	15.00
St. Joseph, top	14.25	15.10
Bologna bull, top	12.00	12.00
Cutter cow, top	9.00	9.00
Canner cow, top	8.00	7.75
Receipts—20 markets		
4 days	289,000	234,000
Slaughter—		
27 points*	172,998	200,558

### BEEF

Steer carcass, good	
700-800 lbs.	
Chicago	\$19.00@20.50
Boston	20.00@22.00
Phila.	20.00@23.50
New York	20.00@24.00
Dr. canners, Northern	
350 lbs. up	.14@14 1/4
Cutters,	.15@15 1/4
400@450 lbs.	.15@15 1/4
Cutters,	.15@15 1/4
450 lbs. up	.15@15 1/4
Bologna bulls,	
600 lbs. up	.15@15 1/4

\*Week ended September 12.

Chicago prices used in compilations unless otherwise specified.

### STORAGE STOCKS

September 1 (lbs.)

Pork	340,008,000
Lard	73,438,000
All meats	524,569,000

## DETAILED INFORMATION INDEX

Hog Cut-Out	33	Tallow & Greases	36
Carlot Provisions	33	Vegetable Oils	37
Lard	33	Hides	38
L.C.L. Prices	34	Livestock	40

## By-Products

### HIDES

Week ago

Chicago hide market	quiet.	
Native cows	.15 1/2	.15 1/2
Kipskins	.20	.20
Calfskins	.25 1/4	.25 1/4
Shearlings	2.15	2.15
New York hide trade	steady.	
Native cows	.15 1/2	.15 1/2

### TALLOW, GREASES, ETC.

New York tallow	strong.	
Extra	8.62 1/2	8.62 1/2
Chicago tallow	firm.	
Prime	8.62 1/2	8.62 1/2
Chicago greases	steady.	
A-White	8.75	8.75
New York greases	firmer.	
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit pro.	1.07 1/2	1.07 1/2
Blood	5.85	5.85
Digester tankage		
60%	71.00	71.00
Cottonseed oil,		
Valley	.12 1/2 n	.12 1/2 n

### BUSINESS INDICATORS

Wholesale Prices (1926=100)		
Sept. 5	Sept. 6	
1942	1941	
All commodities	99.1	91.0
Food	101.4	88.6
Employment (1923-25=100)		
July	July	
1942	1941	
Meat packing	150.7	123.1

### PRICES, KILL AND FSCC BUYING

SEPT. 1 - SEPT. 18

MILL LBS.

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

20

10

0

110

100

90

80

70

60

50

40

30

# Stocks of Meat and Lard Reach Low Point of Year

**S**TORAGE stocks of meats and lard as of September 1 were at the lowest point of the year, the Department of Agriculture reported this week. Almost unlimited consumer demand and continued buying by lend-lease reduced reserves of all items, with the exception of beef.

Lard stocks as of the first of the month dropped to 73,438,000 lbs., the lowest since November, 1939, and second smallest on record for the month. A little over a year ago, storage warehouses were bulging with all-time high stocks of 374 million lbs. of lard, but 300 million lbs. of the total have been erased during the period. Included in the September 1 total was 22,812,000 lbs. of lard and rendered pork fat being held for the account of the FSCC and AMA.

Storage stocks of pork dropped about 92.5 million lbs. during the month and were down to 340,008,000 lbs., compared with average September 1 holdings of close to 400 million lbs. Stocks of pork a year ago were at slightly more than 485 million lbs.

## Beef Holdings Heavy

Beef stocks held up well again; the total, at 83,635,000 lbs., was largest since 1920. Average holdings for September 1 are around 43 million lbs. Lamb and mutton in storage totaled 7,494,000 lbs., compared with 5,487,000 lbs. a month earlier and 3,306,000 lbs. a year ago.

Although there has been a steady drop in total stocks of meats during most months this year, holdings on the first of September were about 23 million lbs. above average. The all-meat total, at 524,569,000 lbs., compared with 501,651,000 lbs. for the five-year average and 627,757,000 lbs. on hand a year earlier.

Volume of beef frozen or placed in cure during August was little changed compared with a month earlier. Beef frozen totaled 54,416,000 lbs. compared with 53,688,000 lbs. in July, while that placed in cure totaled 5,535,000 lbs. compared with 7,047,000 lbs. a month earlier.

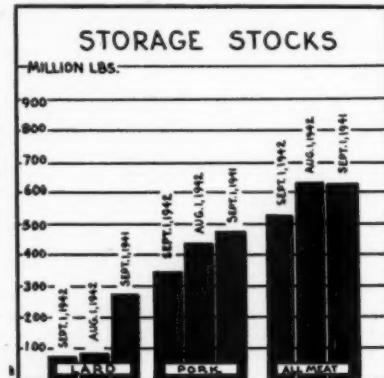
There was less pork frozen and cured during August compared with a month earlier, due in part to smaller federal inspected slaughter. A little more than 54 million lbs. was frozen, compared with slightly over 76 million lbs. in July. D.S. pork placed in cure at 52.7 million lbs. compared with 72.2 million lbs. during the previous month, and pickled pork during August totaled 147 million lbs., compared with 195.1 million lbs. a month earlier.

U. S. storage stocks of meat and lard on September 1, compared with stocks on the same date a month earlier

and the Sept. 1 five-year average:

	Sept. 1, '42	Aug. 1, '42	5-yr. av.
	lbs.	lbs.	lbs.
Beef, frozen	69,421,000	66,375,000	30,776,000
In cure	10,517,000	11,618,000	8,441,000
Cured	3,697,000	4,654,000	3,829,000
Pork, frozen	95,532,000	129,065,000	119,104,000
D.S. in cure	44,578,000	58,482,000	43,331,000
D.S. cured	53,552,000	61,056,000	37,596,000
S.P. in cure	89,113,000	118,296,000	119,463,000
S.P. cured	57,233,000	66,648,000	73,701,000
Lamb and mutton			
froz.	7,494,000	5,487,000	2,549,000
Frogs and cured	10,517,000	109,391,000	62,861,000
Lard	73,438,000	87,831,000	181,091,000
Rendered pork fat	9,362,000	10,518,000	.....

FSCC and SMA report that they hold 22,812,000 lbs. of lard and rendered pork fat and 49,200,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.



Storage stocks of pork, lard and all meats declined again during August. Lard was off sharply from a year ago.

## ARGENTINA MAY SELL ALL MEAT TO BRITAIN

Argentina is considering the sale to Great Britain of its entire meat production, which will amount to at least 600,000 tons in 1943, the National Meat Board, Buenos Aires, disclosed recently.

Albert G. Girton, representing the British ministry of food, has requested a 30-day extension to December 30 of the present agreement in order to consider higher prices asked by the Argentina government because of increased production costs. It was understood the postponement was granted in principle. Britain may later negotiate another contract for the purchase of canned meats on behalf of the U. S., it was said.

At present, the beef cattle industry in Argentina is enjoying the highest prices received for slaughter cattle since the abnormal years following the first World War. During 1941 and the first third of 1942 the trend of prices on all classes of cattle has been upward, until prices at the Liniers market, largest in the country, were 40 per

cent higher in April, 1942, than a year earlier, and 70 per cent higher than in April, 1939.

This rise has been general for all classes of cattle, including steers. Steers normally represent about 53 per cent of the receipts for commercial slaughter. In the Liniers market, average steer prices rose from 3.5c per lb. in April, 1941, to 5c in April, 1942.

## CHICAGO PROVISION STOCKS

Stocks of clear bellies and lard dwindled further during the first half of this month, with holdings at lowest levels for a long period. Lard stocks dropped to 13,575,596 lbs. compared with 26,133,779 lbs. at the close of last month. Most of the loss was due to withdrawal of government lard, but stocks of commercial lard were at new low levels. Clear belly holdings at 6,506,377 lbs. were down 1,800,000 lbs. from the final day of August. All totals were sharply under the same date of a year ago.

	Sept. 14, 1942	Aug. 31, 1942	Sept. 14, 1941
P. S. lard (a)	5,671,298	6,250,054	103,922,831
P. S. lard (b)	2,071,461	2,224,461	38,742,876
P. S. lard (c)	7,911	7,911	17,405,495
Other lard	2,559,126	2,667,353	4,532,354
Total lard	13,575,596	26,133,779	164,603,516
D. S. clear bellies (contract)	455,300	603,300	5,149,900
D. S. clear bellies (other)	6,051,077	7,651,390	12,462,735
Total D. S. clear bellies	6,506,377	8,314,690	17,612,335
D. S. rib bellies	127,000	244,000	600,100

(a) Made since Jan. 1, 1942. (b) Made from Oct. 1, 1941 to Jan. 1, 1942. (c) Made previous to Sept. 1. \*Includes 3,265,800 lbs. lard held for FSCC on Sept. 14, 1942, and 14,984,000 lbs. on Aug. 31, 1942.

## PORK SHORT IN CUBA, IRELAND

A shortage of pork products, coupled with higher prices, features the present market situation in Cuba. Domestic production of lard and other pork products during 1942 is expected to remain at the same level as in previous years. Consumption of these products is largely dependent on imports, most of which come from the U. S. Imports of lard, the principal item in consumption, probably will be sharply curtailed this year due to the lack of available shipping. Imports from Argentina have virtually ceased.

The Department of Commerce reports that commercial slaughterings of hogs in Ireland decreased by 39,323 head during the second quarter of this year, owing to the shortage of feedingstuffs. In April and May, home requirements were met, but in June only about 60 per cent was available. Domestic demand for bacon greatly exceeds the supply. Many retailers started to ration bacon to their customers; official rationing is under study.

Be sure you know where you're going to stay during the annual convention. Hotel rooms won't be as plentiful this year; make your reservation now.

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis. Thurs., Sept. 17, 1942

### REGULAR HAMS

	Green	18 P.
8-10	25 1/2	26
10-12	25 1/2	26
12-14	25 1/2	25 1/2
14-16	24 1/2	23
10-16 range	24 1/2	23

### BOILING HAMS

	Green	18 P.
16-18	24	25
18-20	23 1/2 @ 24	24%
20-22	23 1/2 @ 24	24%
16-20 range	23 1/2 @ 24	24%
16-22 range	23 1/2 @ 24	24%

### SKINNED HAMS

	Fresh & Fr. Fr.	18 P.
10-12	28	28 1/2
12-14	27 1/2	27 1/2
14-16	26 @ 26 1/2	26 1/2
16-18	26 @ 26 1/2	26 1/2
18-20	25 1/2 @ 26	26
20-22	25 1/2 @ 26	26
22-24	25 1/2 @ 26	25 1/2
24-26	25 1/2 @ 26	25 1/2
25-30	25 1/2 @ 26	25 1/2
25 up, 2 <sup>1/2</sup> inc.	25 1/2 @ 26	25 1/2

### PICNICS

	Green	18 P.
4-6	23 1/2	24
6-8	23 1/2 @ 24	23 1/2
8-10	23 1/2 @ 24	23 1/2
10-12	23 1/2 @ 24	23 1/2
12-14	23 1/2 @ 24	23 1/2
8 up, 2 <sup>1/2</sup> inc.	23 1/2 @ 24	23 1/2

Short shank, 1/2c over.

### BELLIES

	Green	18 P.
6-8	19 1/2	20%
8-10	19 1/2	20%
10-12	19 @ 19 1/2	20
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
16-18	17 1/2	18 1/2

\*Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES

		16 1/2
18-20		15 1/2 @ 16

### D. S. BELLIES

	Clear	Bib
16-18	16n	...
18-20	16	...
20-25	16	15 1/2
25-30	15 1/2 @ 16	15 1/2
30-35	15 1/2 @ 16	15 1/2
35-40	15 1/2 @ 16	15 1/2
40-50	15 1/2	15 1/2

### D. S. FAT BACKS

	11 1/2 @ 11 1/4
6-8	11 1/2
8-10	11 1/2
10-12	11%
12-14	12
14-16	12 1/2
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2

### OTHER D. S. MEATS

	6-8	12n
Regular plates	...	12n
Clear plates	4-6	10 @ 10 1/2
D. S. Jowl butts	10 1/2	10 1/2
S. P. Jowl butts	10 1/2	11
Green square jowls	11 1/2 @ 12 1/2	12 1/2
Green rough jowls	10 @ 12	12 1/2
Green skin'd jowls l.c.l.	13 @ 14	12 1/2

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 12	12.90b	11.90b	12.40n
Monday, Sept. 14	12.90b	11.90b	12.40n
Tuesday, Sept. 15	12.90b	11.90b	12.40n
Wednesday, Sept. 16	12.90b	11.90b	12.40n
Thursday, Sept. 17	12.90b	11.90b	12.40n
Friday, Sept. 18	12.90b	11.90b	12.40n

### Packers' Wholesale Prices

	Refined lard, tierces, f.o.b. Chicago	13%
Kettle rend.	12.90b	11.90b
Leaf, kettle rend., tierces, f.o.b. Chicago	12.90b	11.90b
Neutral, tierces, f.o.b. Chicago	12.90b	11.90b
Shortening, tierces, c.a.f.	12.90b	11.90b

## FUTURE PRICES

### SATURDAY, SEPT. 12, 1942

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	12.90b
*Dec.	...	...	...	12.90b

LARD:	Open	High	Low	Close
*Sept.	...	...	...	12.90b
*Oct.	...	...	...	

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Week ended Sept. 17, 1942	Cor. week.
	per lb.	1941	per lb.
Prime native steers—			
400-600	nominal	20 1/2 @ 20%	
600-800	nominal	19 1/2 @ 21 1/2	
800-1000	nominal	19 @ 21 1/2	
Good native steers—			
400-600	20 1/2 @ 21 1/2	18 1/2 @ 19	
600-800	20 1/2 @ 21 1/2	17 1/2 @ 18	
800-1000	20 1/2 @ 21 1/2	17 @ 17 1/2	
Medium steers—			
400-600	19 1/2	16 1/2 @ 17 1/2	
600-800	19 1/2	18 @ 17	
800-1000	19 1/2	15 1/2 @ 16 1/2	
Heifers, good, 400-600	20 1/2 @ 21 1/2	18 @ 19 1/2	
Cows, 400-600	16 1/2 @ 17 1/2	14 @ 14 1/2	
Hind quarters, choice	22 1/2	22 1/2	
Fore quarters, choice	18 1/2	18 1/2	

### Beef Cuts

Steer loins, choice	60/65	36	31
Steer loins, No. 1	60	29	29
Steer loins, No. 2	52	27	27
Steer short loins, choice	30/35/43	36	34
Steer short loins, No. 1	43	32	32
Steer short loins, No. 2	38	27	27
Steer loin ends (hips)	29 1/2	25 1/2	21
Steer loin ends, No. 2	28	21	21
Cow loins	18	24	24
Cow short loins	24	18 1/2	18 1/2
Cow loin ends (hips)	18	22	22
Steer ribs, choice, 30/40	28	22	22
Steer ribs, No. 1	28	20	20
Steer ribs, No. 2	23	16	15
Cow ribs, No. 2	18	15	15
Cow ribs, No. 3	17	20	20
Steer rounds, choice, 80/100	22	19 1/2	19 1/2
Steer rounds, No. 1	22	18 1/2	17 1/2
Steer rounds, No. 2	21	18 1/2	17 1/2
Steer chuck, choice, 80/100	20	17	17
Steer chuck, No. 1	20	15	15
Steer chuck, No. 2	19	15	15
Cow rounds	18 1/2	16 1/2	16 1/2
Cow chuck	17 1/2	14 1/2	14 1/2
Steer plates	nominal	11	11
Medium plates	13 1/2	10 1/2	10 1/2
Briskets, No. 1	18	15 1/2	15 1/2
Cow navel ends	12	11	11
Steer navel ends	12	8 1/2	8 1/2
Fore shanks	13	11	11
Hind shanks	10	8 1/2	70
Strip loins, No. 1 bns.	75	43	43
Strip loins, No. 2	45	32	32
Sirloin butts, No. 2	36	30	30
Sirloin butts, No. 3	34	65	65
Beef tenderloins, No. 1	65	59	59
Beef tenderloins, No. 2	60	59	59
Hump butts	28	26	26
Flank steaks	28	26	26
Shoulder clods	22	19	19
Hanging tenderloins	18	16	16
Insides, green, 12/18 range	25	21	21
Outsides, green, 8 lbs. up	23	20	20
Knuckles, green, 8 lbs. up	22	20 1/4	20 1/4

### Beef Products

Brains	10	7
Hearts	14	15
Tongues	23	19
Sweetbreads	27 1/2	15
Ox-tails	12	10
Fresh tripe, plain	10	13
Fresh tripe, H. C.	15	17
Livers	28 @ 22	25
Kidneys	9 @ 10	8

### Veal

Choice carcass	22 1/2	22
Good carcass	20	20
Good saddles	27	26
Good racks	17	17
Medium racks	15 1/2	15

### Veal Products

Brains, each	15
Sweetbreads	43 1/2
Calf livers	55

### Lamb

Choice lambs	27	21
Medium lambs	24	19
Choice saddles	30	25
Medium saddles	28	24
Choice forces	24	19
Medium forces	22	17
Lamb fries	20	28
Lamb tongues	17	17
Lamb kidneys	25	15

### Mutton

Heavy sheep	13 1/2	8
Light sheep	13 1/2	11
Heavy saddles	15	10
Light saddles	18	13
Heavy forces	10	6
Light forces	12	9
Mutton legs	17	15
Mutton loins	16	12
Mutton stew	10	8
Sheep tongues	11	11
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	27
Picnics	26	21
Skinned shoulders	28	22
Tenderloins	40	34
Spareribs	20	16
Back fat	14 1/2	11
Boston butts	32	26
Boneless butts, cellar	37	28
Hocks	30	14
Tails	12	10
Neck bones	6	5
Slip bones	10	10
Blade bones	21	16
Pigs' feet	4 1/2	4 1/2
Kidneys, per lb.	8	9
Brains	10	16
Ears	5 1/2	5 1/2
Snots	7 1/2	9
Heads	8 1/2	7
Chitterlings	8 1/2	6 1/2

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	32	@ 33 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	33	@ 35 1/2
Standard reg. hams, 14/16 lbs., plain	32 1/2	
Picnics, 4/8 lbs., short shank, plain	31	@ 32 1/2
Picnics, 4/8 lbs., short shank, smoky	32 1/2	@ 33 1/2
Standard bacon, 6/8 lbs., plain	27 1/2	@ 28 1/2
No. 1 beef sets, smoked	50	@ 51 1/2
Insides, 8/12 lbs., outside	47 1/2	@ 49
Knuckles, 5/9 lbs.	47 1/2	@ 49 1/2
Cooked hams, choice, skin on, fattened	48	
Cooked hams, choice, skinless, fattened	53	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

### BARRELED PORK AND BEEF

(Quotations cover fancy grades.)

Regular pork trimmings	22 1/2 @ 24
Special lean pork trimmings	85% @ 24
Extra lean pork trimmings	95% @ 24
Pork cheek meat (trimmings)	20 @ 21
Pork hearts	13 1/2 @ 14
Pork livers	10
Native boneless bull meat (heavy)	19 1/2
Boneless chuck	10
Shank meat	18 1/2 @ 19
Beef trimmings	15 1/2
Dressed canners, 350 lbs. and up	14 @ 14 1/2
Dressed cutter cows, 400-500 lbs. and up	15 @ 15 1/2
Dr. bologna bulls, 600 lbs. and up	15 @ 15 1/2
Tongues, No. 1, canner trim	15 @ 17

### DOMESTIC SAUSAGE

Cervelat, choice, in hog casings	56
Frankfurters, in hog casings	51
Skinless frankfurters	29
Bologna in hog casings, choice	29
Bologna in hog middles, choice	25 1/2
Liver sausage in hog rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	31
Head cheese	20
New England luncheon specialty	38 1/2
Minced luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Souse	19 1/2
Polish sausage	33
Cervelat, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	26
Cappicola (cooked)	52
Italian style hams	45 1/2

### CURING MATERIALS

Nitrite of soda (Chgo. w/has. stock):	Owt.
In 400-lb. bbls., delivered	\$ 2.75
Smelt Peter, less than ton lots, f.o.b. N. Y.	1.20
Dbl. refined granulated	3.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
<b>Sugar—</b>	
Rice, 96 basis, f.o.b. New Orleans	2.74
Standard gran., f.o.b. refiners (2%)	3.45
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	
Dextrose, in car lots, per cwt. (cotton)	5.10
in paper bags	4.20
in paper bags	4.75

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
<b>Beef casings:</b>	
Domestic rounds, 1 1/2 to 1 1/4 in.	
180 pack	14 @ 17
Domestic rounds, over 1 1/4 in.	
140 pack	32 @ 25
Export rounds, wide, over 1 1/4 in.	
Export rounds, medium, 1 1/2 to	
12-15 in. wide, flat	25 @ 24
10-12 in. wide, flat	22 @ 20
8-10 in. wide, flat	20 @ 18
6-8 in. wide, flat	18 @ 16
<b>Hog casings:</b>	
Extra narrow, 29 mm. & dn.	2.90
Narrow medium, 29 @ 32 mm.	2.90
Mediums, 32 @ 35 mm.	1.85 @ 2.05
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60 @ 1.50
Extra wide, 43 mm.	1.40 @ 1.30
Export bungs	2.20 @ 2.25
Large prime bungs	2.00 @ 2.10
Medium prime bungs	1.80 @ 1.90
Small prime bungs	1.60 @ 1.70
Middles, per set	2.00 @ 2.10

### SPICES

(Basis Chicago, original bbls., bags or bales.)	Whole Grains
Allspice, prime	38 1/2
Refined	40
Chili pepper	41
Powder	41
Cloves, Amboyna	40
Zanzibar	25 1/2
Ginger, African	50
Mace, Fancy Banda	1.10
East Indies	95
East & West Indies Blend	95
No. 1	22
Nutmeg, fancy Banda	67
East Indies	60
Pepper, Sipahi	61
Pepper Cayenne	35
Red No. 1	32
Black Malabar	11
Black Lampung	8 1/2
Pepper, white Singapore	15 1/2
Mustok	15 1/2
Packers	15 1/2

### SEEDS AND HERBS

</

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, dressed	23	25 1/2
Choice, native, light	23	25 1/2
Native, common to fair	20	23

Western Dressed Beef		
Native steers, good, 800-800 lbs.	21	22
Native choice yearlings, 400-600 lbs.	22	23
Good to choice heifers	21	23
Good to choice cows	18	19
Common to fair cows	17 1/2	18
Fresh bologna bulls	18	19

### BEEF CUTS

	Western	City
No. 1 ribs, prime	27	28
No. 2 ribs	25	26
No. 3 ribs	24	25
No. 1 loins, prime	31	33
No. 2 loins	29	30
No. 3 loins	27	28
No. 1 hinds and ribs	26	26
No. 2 hinds and ribs	25	25
No. 1 rounds	22 1/2	22 1/2
No. 2 rounds	22	22
No. 3 rounds	21 1/2	21 1/2
No. 1 chuck	25	26
No. 2 chuck	24	25
No. 3 chuck	23	24
Rolls, reg. 4/6 lbs. av.	24	24
Tenderloins, steaks	50	55
Tenderloins, cows	30	35
Tenderloins, bulls	30	40
Shoulder clods	25	25

DRESSED VEAL		
Good	22 1/2	22 1/2
Medium	20	20
Common	18 1/2	18 1/2

DRESSED SHEEP AND LAMBS		
Spring lambs, good to choice	27	28
Spring lambs, good to medium	26	27
Spring lambs, medium	25	26
Sheep, good	11	13
Sheep, medium	9	11

DRESSED HOGS		
Hogs, good and choice, head on, lean fat in, mixed weights	20.75	21.00

FRESH PORK CUTS		
Western		
Pork loins, fresh, 10/12 lbs.	28 1/2	29 1/2
Shoulders, 10/12 lbs.	27 1/2	28 1/2
Butts, regular, 4/6 lbs.	20 1/2	22
Hams, regular, 10/12 lbs.	27	28
Hams, skinned, fresh, 10/12 lbs.	28	29
Picnics, fresh, 6/8 lbs.	26	27
Pork trimmings, 90/95% lean	38 1/2	39
Pork trimmings, regular, 50% lean	22 1/2	23
Spareribs, medium	18 1/2	19 1/2
City		
Pork loins, fresh, 10/12 lbs.	31	31
Shoulders, 6/8 lbs. av.	27	28
Butts, regular, 1 1/2/3 lbs.	33	39
Hams, regular, fresh, 10/12 lbs.	28	29
Hams, skinned, fresh, 10/12 lbs.	30	31
Picnics, fresh, 4/6 lbs.	28	27
Pork trimmings, extra lean, 90/95% lean	36	37
Pork trimmings, regular, 50% lean	22 1/2	24 1/4
Spareribs, medium	18	21
Boston butts, 4/6 lbs.	31	32

COOKED HAMS		
Cooked hams, choice, skin on, fatted	51	51
Cooked hams, choice, skinless, fatted	58 1/2	58 1/2

SMOKED MEATS		
Regular hams, 8/10 lbs. av.	32	34
Regular hams, 10/12 lbs. av.	32	34
Regular hams, 12/14 lbs. av.	32	34
Skinned hams, 10/12 lbs. av.	33	35
Skinned hams, 12/14 lbs. av.	33	35
Skinned hams, 14/18 lbs. av.	32	34
Skinned hams, 18/20 lbs. av.	32	34
Picnics, 6/8 lbs. av.	28	29
Picnics, 4/6 lbs. av.	28	29
Bacon, boneless, western	29	31
Bacon, boneless, city	28	30
Beef tongue, light	22	23
Beef tongue, heavy	30	32

BUTCHERS' FAT		
Shop fat	\$3.25	per cwt.
Breast fat	4.25	per cwt.
Bible suet	5.00	per cwt.
Inedible suet	4.75	per cwt.

GREEN CALFSKINS		
5	7 1/2	9 1/2
7 1/2	9 1/2	12 1/2
9 1/2	12 1/2	14
12	25	35
14	30	45
16	35	50
18	23	30
20	28	35
22	28	35
24	26.5	29
26	26.5	29
28	26.5	29
30	26.5	29
32	26.5	29

PRIME NO. 1 VEALS		
5	25	35
7 1/2	28	38
9 1/2	30	45
12	35	50
14	35	50
16	35	50
18	23	30
20	28	35
22	28	35
24	26.5	29
26	26.5	29
28	26.5	29
30	26.5	29
32	26.5	29

BUTTERMILK NO. 1 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 2 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 3 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 4 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 5 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 6 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 7 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

BUTTERMILK NO. 8 VEALS		
5	23	30
7 1/2	23	30
9 1/2	23	30
12	23	30
14	23	30
16	23	30
18	23	30
20	23	30
22	23	30
24	23	30
26	23	30
28	23	30
30	23	30
32	23	30

### WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, September 17, 1942:

FRESH BEEF:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. <sup>1</sup>	\$20.50@22.00			\$21.50@24.50

# Tallow, Grease Market Has Stronger Undertone

NEW YORK, SEPT. 16, 1942

**TALLOW.**—The market has tightened up considerably in the East in the past ten days. Buying orders have not expanded a great deal, but the amount of product offered is below trade requirements. There is no indication that there will be a step-up in production in the near future, and buyers are anxious to get most any grade of product. A moderate volume of trading took place on the better grade tallows with ceiling rates applying all through the list. Some of the lower grade stuff was a little slow to sell early, but before mid-week offerings had been readily absorbed. Practically no edible tallow was offered again and the quotation was held nominal at the ceiling. Some choice sold at 8½c and a fair amount of special cleared at 8½c.

**STEARINE.**—This market remains in a nominal way. No trading of any volume has been uncovered in a long time, but quotations are considered quotable at maximum levels. The few trades made of late have gone very quietly.

**NEATSFOOT OIL.**—Light offerings feature this market. Buyers are able to get only small amounts generally, and quotations are all at ceiling levels. Pure was again quoted in barrels at 19½c; No. 1, 15½c, and extra at 14c.

**OLEO OIL.**—No change was reported in this market. Trade is quiet, but prices are held at maximum levels, with buying demand fairly strong.

**GREASES.**—Not a great deal of product has been offered of late and the market maintains a firm tone. Buyers are now fairly anxious for most any grade of grease and packers have little or no accumulation from week to week. Odd sales of better grade were reported, with choice at 8½c, A-white at 8½c and B-white at 8½c. All lower grades have moved at ceiling levels.

CHICAGO, SEPT. 17, 1942

**TALLOW.**—The market on tallows has a good tone, with all grades in fairly broad demand and offerings not too liberal. Even the lower grades have a better tone and the market is well sold up. Some choice cleared at the ceiling of 8½c with special at 8½c and all lower grades at full ceiling prices. Of interest to the trade this week was a report that the OPA is understood to have ruled, on inquiry, that the designations "New York" and "Chicago" in Amendment No. 6 to Price Schedule No. 53 refer to grading; and that tallow equivalent to New York fancy grading can be sold at 8½c, f.o.b. other points.

**STEARINE.**—No sales of any volume are uncovered in this market, where trade has been quiet for a long time. It is reported that a few odd sales in small lots are made occasionally, with the market holding firm at ceiling levels.

**NEATSFOOT OIL.**—Quotations were: Pure, 18½c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

**GREASES.**—The market is tight on all grades of greases after having been somewhat uneven for a few weeks. However, buyers report that the amount of product available is far from excessive and in order to get a volume of product they have been dipping into the lower grades. Yellow and brown have been reported sold at ceiling price with no concession made on delivery. Some A-white was sold at 8½c and B-white made 8½c, both ceiling prices. A large volume of business is not expected in this market for several weeks for most producers are sold up.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Sept. 17.)

Nominal best describes this market. Some quiet trading was reported on a few items with all prices holding at full ceiling levels. It was rumored that volume may have been fair on some items, but trades were kept quiet. Production is short of needs in most instances.

**Blood**  
Unground, loose .....  
.....  
.....  
.....

Unit  
Ammonia  
.....  
.....  
.....  
.....

**Digester Feed Tankage Materials**  
Unground, per unit prot. ....  
.....  
.....  
.....

.....  
.....  
.....  
.....

**Packinghouse Feeds**  
Carlets, Per ton  
60% digester tankage, bulk .....  
50% meat and bone scraps, bulk .....  
Blood-meal .....  
Special steam bone-meal .....

.....  
.....  
.....  
.....

**Bone Meals (Fertilizer Grades)**  
Per ton  
Steam, ground, 3 & 50 .....  
Steam, ground, 2 & 26 .....

.....  
.....

**Fertilizer Materials**  
Per ton  
High grade tankage, ground .....  
10@11% ammonia .....  
Bone tankage, unground, per ton .....  
Hoof meal .....

.....  
.....  
.....  
.....

**Dry Rendered Tankage**  
Per unit  
Hard pressed and expeller unground .....  
45 to 52% protein (low test) .....  
57 to 62% protein (high test) .....

.....  
.....  
.....

**Gelatine and Glue Stocks**  
Per cwt.  
Calf trimmings (lined) .....  
Hide trimmings (lined) .....  
Sinews and pizzles (green, salted) .....

.....  
.....  
.....

**Bones and Hoofs**  
Per ton  
Round shins, heavy .....  
light .....  
Flat shins, heavy .....  
light .....  
Blades, buttocks, shoulders & thighs .....  
Hoofs, white .....  
Hoofs, house run, assorted .....  
Junk bones .....

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....

**Animal Hair**  
Winter coil dried, per ton .....  
Summer coil dried, per ton .....  
Winter processed, black, lb .....  
Winter processed, gray, lb .....  
Cattle switches .....

.....  
.....  
.....  
.....  
.....

## MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



**H. J. MAYER & SONS CO.**

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

Canadian Sales Office: 159 Bay Street, Toronto

Canadian Plant: Windsor



**LARD COOKER**

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

**The FRENCH OIL MILL MACHINERY CO.**

Piqua Ohio



## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- -vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00
Soda nitrate, per ton, bulk, ex-vessel	
Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammo- nia, 15% B. P. L., bulk.....	4.96

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

### Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

## WPB SETS WASTE FATS QUOTAS

The WPB has asked every state and city in the nation to do its full share in the nation-wide drive for ½ billion lbs. of waste fats per year, as conservation division officials established state and city annual and monthly quotas for the campaign. City dwellers are expected to furnish more of the waste fats needed for the war effort than their country cousins, according to the basis used in determining collection goals. Quotas were determined by estimating a per capita yearly collection of 2.8 lbs. for farm dwellers and 4.5 lbs. per capita for urban residents.

## EASTERN FERTILIZER MARKETS

New York, September 16, 1942

Some small sales of blood were made at the ceiling price of \$5.50 f.o.b. New York with more wanted at the price. Tankage is hard to find and no sales were reported. Cracklings are moving at the ceiling price with demand in excess of supply. Fertilizer manufacturers are short of materials.

# Cotton Oil Futures Steady; Crude Oils Slightly Firmer

**N**OT a great deal of fluctuation was noticed in cottonseed oil futures this week, with tone of the market fairly healthy. A flurry of selling was uncovered on Monday, but after that the market was quiet and mostly nominal. Little change was observed in the open interest again, with volume remaining around the 140 mark all week.

Of interest in the trade this week was the announcement by the CCC of contract and prices to be paid for crude cottonseed oil by refiners. These prices range from 12½c to 12¾c in the South.

Other news affecting the market was scarce. Related markets were firm, with lard at ceiling prices at all times and little or no trading reported. There were rumors of ceiling adjustments in some allied markets, but they were unfounded, although the trade was using them as a lever to strengthen the cotton oil futures market.

Trading in refined oil was rather dull, but a fair volume was uncovered on crude. Shortening was again quiet, with ten-drum lots quoted at 16½c and hydrogenated at 18c.

**SOYBEAN OIL.**—Business was rather quiet, with a fair number of sales reported at 11¾c, tanks, mills. This market has a firm tone following announcement of CCC on plans to aid pro-

ducers. Refined was strong at ceiling rates. Crude and refined production were fairly well maintained during July, but consumption was also fairly broad.

**PEANUT OIL.**—The market on both refined and crude was very firm. Sales of crude were reported at 13c, tanks, Southwest. Crushing of peanuts is limited, but an increase is looked for shortly, for the crop is expected to move soon.

**OLIVE OIL.**—This market continues steady. Imported oil brings \$4.75 while California oil is \$4.25 on spot in drums. Stocks on hand in the East are moderate, and reports indicate that there is fairly active trading on the West coast.

**PALM OIL.**—Market is dull. Quotations are held at ceiling levels with very little product offered.

**COTTONSEED OIL.**—Southeast crude was quoted Thursday at 12%@ 12½c; Valley 12½c and Texas, 12½c at common points.

Futures market transactions for the week at New York were:

### MONDAY, SEPTEMBER 14, 1942

	—Range—				
	Sales	High	Low	Bid	Pr. cl.
September	4	13.50	13.50	13.50	13.50
October	4	13.75	13.75	13.75	13.70
December	11			13.75	13.70
March	1	13.00	13.00	13.00	13.75

Sales, 20 lots.

### TUESDAY, SEPTEMBER 15, 1942

September	1	13.50	13.50	13.50
October			13.55	13.75
December			13.70	13.75
March			13.75	13.93

Sales, 1 lot.

### WEDNESDAY, SEPTEMBER 16, 1942

September	1	13.55	13.55	13.55
October			13.55	13.75
December			13.70	13.75
March			13.75	13.93

No sales.

### THURSDAY, SEPTEMBER 17, 1942

September	1	13.55	13.55	13.55
October			13.70	13.70
December			13.75	13.75

No sales.

(See page 39 for later markets.)

# Oppenheimer Casing Co.

**Importers SAUSAGE CASINGS Exporters**  
**CHICAGO, U. S. A.**

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

# HIDES AND SKINS

WPB buying permits awaited on Sept. hides—A few special permits filled to prevent tanner shut-downs—All markets strong at ceiling levels.

## Chicago

**PACKER HIDES.**—Trading this week has been confined to the filling of a few special permits understood to have been issued by the WPB in order to prevent shut-downs by tanner buyers. Details were not disclosed but the volume of business is thought to have been comparatively small. A few small packer hides are said to have been involved, and possibly a few cars of countries and also packer take-off.

This week marks the completion of a full year of operation by the industry under the amendment to Price Schedule No. 9 which set up differentials between the different hide selections. Due to the fact that prices were rolled back when ceilings were first established, all selections have been selling at full maximum prices throughout the year, despite the sharp increase that slaughter has shown during the period.

Permits for the movement of Sept. hides are expected to be issued by the WPB some time during the coming week. The market, meantime, is in a waiting position but called strong at the ceiling prices for all selections, as listed. Where the optional method of salting is used, all heavy branded hides are salted and sold together, with heavy Colorados bringing 14½c along with butts and heavy Texas steers; light and extreme light branded hides move together in this case at 14½c, including extreme light Texas steers which bring 15c when salted under the old method.

**OUTSIDE SMALL PACKER.**—There is understood to have been a little trading this week in the small packer market under special permits from the WPB, issued to prevent shut-downs by certain tanners. The market is called strong at ceiling prices, 15c flat, trimmed, for native steers and cows and 14c for brands; native bulls 11½c and branded bulls 10½c, with the privilege of including bulls under 58 lb. with steers and cows. Where all hides are graded on big packer selection they can be sold on a selected basis at packer prices.

**PACIFIC COAST.**—Some action is expected possibly late next week on Sept. hides in the Pacific Coast market, which is currently sold up to the end of Aug. at 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—Reported trading has been comparatively light recently in the South American market. The slaughter in this market has declined and is said to be considerably under the same time last year. A considerable quantity of hides is understood to have arrived recently from this market. A pack of 5,000 Smithfield

reject steers sold this week at steady price of 100 pesos, going to England. Later, sellers secured their asking price of 118 pesos on 5,300 Argentine frigorifico standard extremes, also bound for England, as against the earlier bid of 115 pesos.

**COUNTRY HIDES.**—While the country market in general has been quiet, there is some belief that a car or two of hides moved this week under special permits from the WPB, to avoid shutdowns on the part of buyers. The country movement has been confined recently to all-weights, which have been moving at 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points. Tanner selections are quoted nominally in the absence of recent sales. Heavy steers and cows are quotable around 14c, flat, trimmed; buff weights and extremes are both quotable at 15c, flat, trimmed. Bulls are salable at 10@10½c, flat, trimmed, for natives and a cent less for brands. Glues are listed 12@12½c, flat, trimmed. All-weight branded hides are quoted 13½@14c, flat, trimmed.

**CALFSKINS.**—In the absence of any action, packer calfskins are quoted unchanged at 27c for heavies and 23½c for lights under 9½ lb. Permits for the movement of Sept. skins are expected next week and maximum prices are readily obtainable.

Chicago city calfskins continue quiet but strong at 20½c for 8/10 lb., and 23c for 10/15 lb., outside cities being salable at the same figures. Country calfskins are salable at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

**KIPSKINS.**—No action is possible on kipskins until permits are available for Sept. production. Market is called strong at 20c for 15-30 lb. natives and 17½c for brands.

City kipskins were sold up earlier to the end of Aug. and there is said to be a good demand at 18c for 15-30 lb. natives and 17c for brands, with outside cities salable same basis. Country kips can be sold at 16c, flat, f.o.b. shipping point.

Packers moved their Aug. regular slunks couple weeks back at \$1.10, flat, and the hairless are now reported to be well sold up at 55c, flat.

**HORSEHIDES.**—Horsehide tanners attended a meeting with the WPB late last week in Washington to discuss the advisability of allocating the hides among buyers but no decision has been announced as yet. The market is in a fairly tight position, with a steady trade at individual ceiling prices. City renderers, with manes and tails on, usually move in a range of \$7.50@7.65, selected, f.o.b. nearby shipping points; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Dry pelts are quoted 27@27½c per lb., del'd Chgo., for full wools. Demand continues strong for shearlings at the ceiling prices, with sales reported that basis.—No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40c. There is a steady demand for pickled skins and market firm; individual ceilings govern sales, with market quoted usually around \$7.50 per doz. packer production, some ranging \$7.37½@7.75. There is a good demand for packer lamb pelts and Sept. production usually quoted around \$2.60@2.65 per cwt. liveweight basis for northern natives, and \$2.80@2.85 per cwt. for westerns.

## New York

**PACKER HIDES.**—The New York market is in a waiting position, pending receipt of next buying permits from the WPB for Sept. hides, expected some time during the coming week. Ceiling prices are quotable on all descriptions.

**CALFSKINS.**—The New York calf-skin market is sold up closely to the end of Aug. but is called strong at ceiling prices. Collectors last sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 18, 1942:

PACKER HIDES			
Week ended Sept. 18	Prev. week	Cor. week, 1941	Cor. week, 1940
Hvy. nat. strts.	@15½	@15½	@15½
Hvy. Tex. strts.	@14½	@14½	@14½
Hvy. butt brnd'd strts.	@14½	@14½	@14½
Hvy. Col. strts.	@14	@14	@14
Ex-light Tex. strts.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Ex-light cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½@27	23½@27	23½@27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrs.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@15	@15	@15½
Branded	@14	@14	@14½
Nat. bulls	@11½	@11½	@12
Brnd'd bulls	@10½	@10½	@11
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.00
Slunks, hrs.	@55	@55	@50

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers	@14	@14	@11½
Hvy. cows	@14	@14	@11½
Buffs	@15	@15	@13½
Extremes	@15	@15	@15
Bulls	10@10½	10@10½	8@8½
Calfskins	16@18	16@18	16@18
Kipskins	@16	@16	@16
Horsehides	6.50@7.65	6.50@7.65	5.75@6.50

All country hides and skins quoted on flat basis.

SHEEPSKINS	Pkr. shearlings	@2.15	@2.15	1.75@1.80
Dry pelts	27	@27½	27	@24

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

## ODT INFORMATION OFFICE

The first joint information office to help truckers get return loads and clearance papers has been established in Chicago at 10 N. Clark st. with James J. Turek as manager. A charge of 25¢ will be made for each clearance statement issued by the office. Charge for securing return loads is \$1 for loads up to 100 miles; \$2 for movements of 101 to 300 miles and \$3 for loads going more than 300 miles.

Under ODT general order No. 3, carriers engaged in over-the-road service are required to register with the joint information offices before leaving any city having such an office. General order 17 prohibits private and contract carriers from leaving any city with an empty truck without first checking with the information office in an effort to lease the truck to another carrier. Where no information offices have been established, truckers are expected to seek their own return loads from other carriers.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended September 12 compared with the previous week and a year ago, were as follows:

	Cattle	Calves	Hogs
Week ended Sept. 12	2,929	1,509	7,890
Last week	3,565	1,001	11,089
Last year	2,408	623	5,454

## CALIF. INSPECTED SLAUGHTER

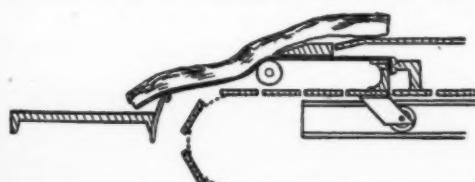
State-inspected kill for August:

	No.
Cattle	57,957
Calves	29,025
Hogs	33,891
Sheep	84,244

Meat food products produced during the month were:

	Lbs.
Sausage	3,773,476
Pork and beef	3,540,290
Lard and substitutes	717,051
Total	8,030,817

## Take advantage of the new features in the O'CONNOR RIND REMOVER



...W. H. O'CONNOR...

203 Hollywood Ave., East Orange, N. J.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Practically no trading was uncovered in the provision trade today. A few houses that had been selling withdrew and the market was at a standstill. It was believed that the lack of action was due in part to the newly announced subsidy plan.

### Cottonseed Oil

Valley crude 12 1/2c; Southeast, 12% @ 12 1/2c; Texas, 12 1/2c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.55; Dec. 13.70; Jan. 13.73; Mar. 13.75; May 13.75; 3 sales.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 12, 1942 were 3,741,000 lbs.; previous week, 4,548,000 lbs.; same week last year, 4,627,000 lbs.; Jan. 1 to date, 196,372,000 lbs.; same period of last year, 181,550,000 lbs.

Shipments of hides from Chicago for week ended September 12, 1942 were 3,319,000 lbs.; previous week 5,186,000 lbs.; same week last year, 5,854,000 lbs.; Jan. 1 to date, 209,944,000 lbs.; same period last year, 193,681,000 lbs.

## FSCC PURCHASES

Purchases by the FSCC on Sept. 11th, consisted of 8,587,500 lbs. lard; 189,000 lbs. rendered pork fat; 10,769,198 lbs. canned pork products; 161,100 lbs. cured pork; 1,247,000 lbs. Wiltshire sides; 865,000 lbs. frozen pork loins; 40,000 lbs. frozen pork kidneys; 40,000 lbs. frozen pork livers; 65,000 lbs. frozen beef kidneys; 99,843 bundles, 100 yds. each, hog casings, and 1,400,121 lbs. edible tallow. A special purchase of 166,156 lbs. lard was also made last week.

## SOUTHERN RAIL RATES CUT

A general downward readjustment of southern freight rates on livestock has been ordered by the Interstate Commerce Commission. The view in the South is that the order will give further impetus to the development of livestock production below the Mason and Dixon line. However, the new rates will result in slightly higher transportation costs on short-haul shipments and will create higher transportation costs on the movement of stocker and feeder cattle within the South; but in general there will be a reduction of approximately 10 per cent on shipments of fat stock within the South.

Under the new schedule the per cwt. cost of shipping livestock from Montgomery, Ala., to Boston will be 68c against the former rate of 72c. From Hattiesburg, Miss., to Baltimore the cost will be 62c against the former charge of 78c; from Jacksonville, Fla., to Baltimore, 53c against 69c. The ICC found unreasonable the present charges of bedding livestock in southern territory, reducing the rate about one-half.

## MAY MEAT CONSUMPTION

Federally inspected meats available for consumption in May, 1942:

	Total Consumption Lbs.	Per Capita Lbs.
<b>BEEF AND VEAL</b>		
May, 1942	562,214,000	4.20
May, 1941	558,783,000	4.20
<b>PORK (INC. LARD)</b>		
May, 1942	702,864,000	5.25
May, 1941	661,328,000	4.97
<b>LAMB AND MUTTON</b>		
May, 1942	62,497,000	.47
May, 1941	65,301,000	.49
<b>TOTAL</b>		
May, 1942	1,327,574,000	9.92
May, 1941	1,285,411,000	9.66
<b>LARD</b>		
May, 1942	86,333,000	.64
May, 1941	82,865,000	.62

Wholesale Brokers of

CASINGS

SAMIS.SVENDSEN CHICAGO  
U.S.A.

# LIVESTOCK MARKETS

## Weekly Review

### Hog Prices Higher On Moderate Runs

MODERATE selling of hogs throughout the country this week failed to weaken the price structure of the market. In fact, prices closed higher than a week earlier. Buyers did alter prices to some extent, in that heavier hogs were bringing top prices while light weights were selling at a discount. However, the general undertone was good at all times and producers were looking to the future with bullish ideas.

The change in weights for top hogs this week was considered mostly seasonal. Now that the spring crop of pigs is nearly ready for marketing, more and more light weights are included in receipts and there is a reduction in numbers of heavy hogs. Another point in favor of the heavier weights this week was the circulation of a rumor that there might be some adjustment in lard prices in the near future, and that the price change would be upward. There was no confirmation of this rumor.

Some buyers on the Chicago market fostered the idea that the fall run of hogs was close to getting under way. However, it was pointed out by market students that it is still too early for appreciable gains in numbers, even though slaughter for the current month is likely to be heavier than for the preceding month.

Spring farrowings this year indicate that October will see the start of liberal marketings, while the peak in selling and slaughtering will be reached either in December or January of next year, trade observers point out. The request for heavier hogs by the government may add a few feeding days to the regular period, which would mean that good hog feeders would be ready to sell about seven months after pigs were far-

rowed. With most of the pigs born in April and May, the seven-month feeding period would not be up until the final month of the year. Others who take longer to finish hogs—and there are many requiring eight months to do the job—would be ready for the early part of the new year.

Talk by producers this week was strictly on the bullish side. Farmers selling hogs on the Chicago market are optimistic on future hog prices, for if prices (including those of live hogs) are frozen at highest levels between January 1, 1942, and September 1, 1942, the \$15.30 hog top (Chicago price) would have to be considered. That is considerably above present rates. Most producers feel that any ceiling on live hogs would be above present levels.

Other branches of the livestock market were mixed this week. Sheep and lambs showed practically no change, but cattle prices were forced lower by continued heavy selling. The heavy marketings were not believed to be liquidation of supplies, but evidence that farmers were taking advantage of best early fall prices in many years. Even though some steer rates were down sharply, good margins were shown by most fed cattle. Cows showed little change with cutters around the \$9 mark on most days of the week.

### PLAN CEILING PROTESTS

A meeting of the National Live Stock Emergency Council, organized to oppose ceilings on meat animals and representing more than a million cattle, hog and sheep raisers was held in Chicago late this week. The conference brought together representatives from all parts of the country to formulate plans to be presented to Claude R. Wickard, Secretary of Agriculture, and the OPA.

### Canadian Beef Cattle Under Rigid Control

MONTREAL.—Canada's Wartime Prices and Trade Board assumed rigid control of the nation's beef cattle trade recently, naming the government-owned Wartime Food Corporation as the sole exporter of beef cattle in a new policy aimed at meeting the "acute" shortage which the board said now exists. The food corporation "will, when necessary, buy cattle in the domestic market to support cattle prices in Canada."

The board disclosed in its announcement that Canadian packers have been required to give priority to military requirements for some time, "yet notwithstanding this action military requirements have not been met."

"Accordingly," said the statement, "the board has carefully reviewed the whole situation and made recommendations to the government, which decided upon a complete change of policy, making Wartime Food Corporation the sole exporter and at the same time assuring at least ceiling prices to producers."

Meanwhile, a further drop in wholesale beef prices became effective on September 14, in line with the graduated reduction announced on June 26.

The new scale of wholesale carcass prices covers the period from September 14 to November 30, inclusive. Prices of beef quarters and cuts will also range correspondingly lower than those in the preceding period, August 24 to September 13. This is the fourth successive reduction in beef prices, totaling 3½¢ per lb. since the order became effective. After November 30, beef ceiling prices again will rise on a graduated seasonal scale, reaching their peak next June or early July.

J. G. Taggart, chairman of the Ca-

**"SPEED"**



INDUSTRY'S MOST  
URGENT DEMAND

FORT WAYNE, IND.      DETROIT, MICH.  
DAYTON, OHIO      LOUISVILLE, KY.  
LAFAYETTE, IND.      SIOUX CITY, IOWA  
CINCINNATI, OHIO      NASHVILLE, TENN.  
INDIANAPOLIS, IND. MONTGOMERY, ALA.  
OMAHA, NEB.

**KENNETH-MURRAY**  
LIVESTOCK BUYING SERVICE

**Order Buyer of Live Stock**  
**L. H. McMURRAY**

Indianapolis, Indiana

**NEBRASKA HOGS - FATTENED ON CORN**

Priced daily on a "Guaranteed Yield" basis.  
Years of satisfactory service to the Packer.

Correspondence invited  
**PLATTE VALLEY COMMISSION CO.**

FREMONT  
NEBRASKA

nadian Bacon Board and foods administrator of the WPTB, appealed to consumers to refrain from buying fresh pork, bacon or ham during the next seven weeks. Purpose of the appeal is to enable the bacon board to maintain satisfactory weekly shipments to Britain.

In support of the present campaign the board reduced the quantity of pork and bacon that may be sold in the domestic market to 50 per cent of the normal weekly scale in 1940.

## Packer Livestock Cost At New High for July

More money was paid out by packers under federal inspection during July for live meat animals than for any other similar month on record, figures released by the Department of Agriculture reveal. During that month a total of \$288,164,000 was paid out to farmers for livestock. This figure compares with \$194,303,000 for the same month a year ago.

All classes cost meat processors more money during July of this year than for any other corresponding period on record. The cattle money amounted to \$113,379,000, or 130 per cent of a year ago and 177 per cent of the five-year average. The cost of calves at \$11,921,000 was 128 per cent of a year ago and 156 per cent of the five-year average. Hogs cost \$145,489,000, or 173 per cent of a year ago and 268 per cent of the five-year average. Sheep and lamb money totaled \$17,375,000, which was 131 per cent of a year ago and 165 per cent of the five-year average.

The total livestock cost for the first seven months of this year shows a sharp increase over the same time a year ago, with each class sharing the increase. The total for the first seven months, January to July, inclusive, was \$1,894,434,000, compared with \$1,204,045,000 during the corresponding period a year ago.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 12, with comparisons:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Sept. 12	260,000	418,000	398,000
Previous week	343,000	391,000	469,000
1941	249,000	317,000	390,000
1940	267,000	357,000	372,000
1939	272,000	347,000	378,000
At 11 markets:		Hogs	
Week ended Sept. 12		320,000	
Previous week		302,000	
1941		252,000	
1940		300,000	
1939		243,000	

At 7 markets:	Cattle	Hogs	Sheep
Week ended Sept. 12	186,000	284,000	249,000
Previous week	234,000	244,000	289,000
1941	186,000	199,000	237,000
1940	199,000	238,000	213,000
1939	208,000	193,000	251,000

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 17, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

Good and Choice:						
120-140 lbs.	\$12.60@13.10	\$13.00@13.60				
140-160 lbs.	12.85@13.80	13.50@14.10				
160-180 lbs.	13.65@14.25	14.00@14.30	\$13.65@14.10	\$13.70@14.10	\$14.00@14.20	
180-200 lbs.	13.90@14.40	14.25@14.35	13.90@14.20	14.00@14.20	14.10@14.25	
200-220 lbs.	14.15@14.45	14.25@14.35	14.10@14.25	14.10@14.25	14.20@14.25	
220-240 lbs.	14.35@14.50	14.25@14.35	14.10@14.25	14.15@14.25	14.20@14.25	
240-270 lbs.	14.35@14.50	14.25@14.35	14.10@14.25	14.15@14.25	14.20@14.25	
270-300 lbs.	14.25@14.50	14.15@14.30	14.10@14.20	14.10@14.25	14.15@14.25	
300-330 lbs.	14.25@14.45	14.10@14.20	14.10@14.15	14.05@14.15	14.10@14.20	
330-360 lbs.	14.05@14.40	14.05@14.15	14.10@14.15	14.00@14.10	14.10@14.20	

### Medium:

160-220 lbs.	13.00@13.90	13.50@14.15	13.90@14.10	13.65@14.15	13.90@14.15
--------------	-------------	-------------	-------------	-------------	-------------

### SOWS:

Good and Choice:						
270-300 lbs.	14.10@14.25	13.95@14.10	13.90@14.10	13.75@13.90	13.95@14.00	
300-330 lbs.	14.10@14.25	13.95@14.10	13.90@14.00	13.75@13.90	13.95@14.00	
330-360 lbs.	13.90@14.15	13.85@14.05	13.85@14.00	13.75@13.85	13.95@14.00	
360-400 lbs.	13.85@14.05	13.75@13.95	13.85@14.00	13.75@13.80	13.95@14.00	

### Good:

400-450 lbs.	13.75@13.95	13.65@13.90	13.85@14.00	13.55@13.75	13.95@14.00
--------------	-------------	-------------	-------------	-------------	-------------

### Slaughter Cattle, Vealers and Calves:

#### STEERS, Choice:

700-900 lbs.	14.00@15.25	14.50@15.75	13.50@14.75	14.00@15.50	14.25@15.50
900-1100 lbs.	14.25@16.00	14.75@16.00	13.75@15.25	14.25@15.50	14.50@15.75
1100-1300 lbs.	15.00@16.25	14.75@16.00	14.25@15.25	14.50@15.75	14.50@15.75
1300-1500 lbs.	15.25@16.50	14.75@16.00	14.25@15.50	14.50@15.75	14.50@15.75

#### STEERS, Good:

700-900 lbs.	13.00@14.00	13.00@14.50	12.50@13.75	12.75@14.25	12.50@14.50
900-1100 lbs.	13.25@14.25	13.00@14.75	12.50@14.25	12.75@14.50	13.25@14.50
1100-1300 lbs.	13.50@15.00	13.25@14.75	12.75@14.25	13.00@15.50	13.25@14.50
1300-1500 lbs.	14.00@15.25	13.25@14.75	12.75@14.25	13.25@14.50	13.25@14.50

#### STEERS, Medium:

700-1100 lbs.	10.75@13.25	11.50@13.25	11.25@12.75	11.00@12.75	11.25@13.25
1100-1300 lbs.	11.00@13.75	11.50@13.25	11.50@12.75	11.25@12.75	11.25@13.25

#### HEIFERS, Choice:

600-800 lbs.	14.25@15.25	14.25@15.00	13.25@14.50	14.00@15.25	13.50@14.50
--------------	-------------	-------------	-------------	-------------	-------------

#### HEIFERS, Good:

600-800 lbs.	12.00@14.25	13.00@14.25	12.00@13.50	12.00@14.00	12.00@13.50
--------------	-------------	-------------	-------------	-------------	-------------

#### HEIFERS, Medium:

500-900 lbs.	10.25@12.25	10.50@13.00	10.00@12.00	9.75@12.00	10.00@12.00
--------------	-------------	-------------	-------------	------------	-------------

#### COWS, All Weights:

Good	10.25@11.75	10.75@11.50	10.25@11.00	10.00@11.00	9.75@11.00
------	-------------	-------------	-------------	-------------	------------

Medium	9.25@10.25	9.25@10.75	9.25@10.25	9.00@10.00	9.00@9.75
--------	------------	------------	------------	------------	-----------

Cutter and common	7.75@9.25	7.75@9.25	7.75@9.25	7.50@9.00	7.25@9.00
-------------------	-----------	-----------	-----------	-----------	-----------

Canner	6.75@7.75	6.00@7.75	6.00@7.25	6.00@7.50	5.50@7.25
--------	-----------	-----------	-----------	-----------	-----------

#### BULLS (Ylg. Excl.), All Weights:

Beef, good	11.00@12.00	10.50@11.25	10.75@11.40	10.75@11.00	10.25@11.00
------------	-------------	-------------	-------------	-------------	-------------

Sausage, good	11.25@12.00	10.50@11.25	10.75@11.40	10.75@11.00	10.25@11.00
---------------	-------------	-------------	-------------	-------------	-------------

Sausage, medium	10.25@11.25	9.50@10.50	10.00@10.75	9.75@10.75	9.50@10.25
-----------------	-------------	------------	-------------	------------	------------

Sausage, cutter & com.	9.00@10.25	8.50@9.50	8.50@10.00	8.25@10.25	8.00@9.50
------------------------	------------	-----------	------------	------------	-----------

#### CALVES, 500 lb. down:

Good and choice	11.75@15.00	11.00@13.00	11.00@13.50	11.00@13.00	11.00@13.50
-----------------	-------------	-------------	-------------	-------------	-------------

Common and medium	10.00@14.00	11.50@13.75	9.50@13.00	9.00@12.00	9.50@12.00
-------------------	-------------	-------------	------------	------------	------------

Cull	8.00@10.00	7.50@11.50	7.50@11.50	7.50@11.50	6.50@9.00
------	------------	------------	------------	------------	-----------

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

Good and choice*	14.00@14.60	13.75@14.50	13.50@14.15	13.50@13.75	14.00@14.50
------------------	-------------	-------------	-------------	-------------	-------------

Medium and good*	11.50@13.75	11.75@13.50	12.75@13.25	12.25@13.25	12.00@13.75
------------------	-------------	-------------	-------------	-------------	-------------

Common	9.50@11.50	9.25@11.50	9.75@12.50	10.00@12.00	10.25@11.75
--------	------------	------------	------------	-------------	-------------

#### YLG. WETHERS:<sup

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 12, 1942, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 2,271 hogs; Swift & Company, 682 hogs; Wilson & Co., 3,999 hogs; Western Packing Co., Inc., 1,608 hogs; Agar Packing Co., 6,114 hogs; Shippers, 3,823 hogs; Others, 29,580 hogs.

Total: 22,280 cattle; 2,941 calves; 47,877 hogs; 20,855 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,748	577	2,824	6,265
Cudahy Pkg. Co.	3,650	457	1,912	5,263
Swift & Company	4,271	515	3,816	6,907
Wilson & Co.	3,321	779	2,171	852
Meyer Kornblum	1,962	554	1,419	1,694
Others	4,122	504	1,419	1,694
Total	22,113	2,812	11,642	20,981

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,802	6,934	13,753	
Cudahy Pkg. Co.	3,923	4,945	11,630	
Swift & Company	4,154	3,867	10,525	
Wilson & Co.	2,004	4,155	1,434	
Others	5,053			
Total	22,113	2,812	11,642	20,981

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,960	1,610	9,944	6,156
Swift & Company	4,084	2,853	7,058	4,842
Hunter Pkg. Co.	1,370	255	5,589	518
Krey Pkg. Co.			4,903	
Laclede Pkg. Co.			2,377	
Steloff Pkg. Co.			766	
Hill Pkg. Co.			1,903	
Others	3,560	2,638	24,206	11,382
Shippers	7,020	2,322	9,299	1,065
Total	18,994	9,678	66,022	23,963

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,579	306	8,788	6,083
Armour and Company	2,997	427	6,800	3,520
Others	1,930	87	761	3,799
Total	7,506	920	16,349	14,302

Not including 674 cattle and 8,832 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,252	55	7,744	3,754
Armour and Company	3,391	39	7,185	4,386
Swift & Company	2,525	54	4,140	5,111
Others	373	15	50	
Shippers	5,216	20	3,663	1,358
Total	14,757	183	22,482	14,600

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,966	1,943	4,604	481
Wilson & Co.	3,354	2,190	4,394	459
Others	357	23	771	
Total	6,677	4,156	9,769	890

Not including 553 cattle, 2,043 hogs and 254 sheep bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,248	682	7,961	1,900
Wichita D. B. Co.	22			
Dunn-Ostertrig	228			
Fred W. Dold	189		369	
Sunflower Pkg. Co.	59		191	
Excel Pkg. Co.	550			
Others	3,829		378	348
Total	6,125	682	9,899	2,248

Not including 661 hogs and 66 cattle and 502 sheep bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,081	1,983	2,606	10,398
Swift & Company	3,480	1,963	2,951	11,700
Blue Bonnett Pkg. Co.	338	26	130	
City Pkg. Co.	116	1	625	
H. Rosenthal	4	6		36
Total	7,019	3,979	6,312	22,128

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,257	98	3,153	35,959
Swift & Company	629	101	3,192	20,484
Cudahy Pkg. Co.	794	75	1,775	1,686
Others	1,546	113	956	751
Total	4,226	387	9,076	58,880

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,549	1,690	16,020	5,426
Dakota Pkg.	1,193	93		
Katz Pkg.	296	21		
Country Bros.	945	1,035		
Rifkin Pkg.	905	18		
Swift & Company	6,129	2,133	20,219	11,354
Others	5,161	1,043		
Total	18,120	6,001	36,239	20,246

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	29			369
E. Kahn's Sons Co.	235	266	4,006	2,692
Lohrey Packing Co.			239	
H. H. Meyer Pkg. Co.	28		4,817	
J. Schlaeter	82	182		37
J. F. Schrotz P. Co.	267	129		9
J. F. Stegner Co.	1,541	747	715	305
Others	524		3,864	1,465
Total	2,677	1,308	18,767	4,877

Not including 1,102 cattle, 413 calves, 2,844 hogs and 1,044 sheep bought direct.

### TOTAL PACKERS' PURCHASES

	Week ended	Prev. week	Cor. week
Cattle	149,221	171,487	165,308
Hogs	279,388	231,712	243,651
Sheep	220,340	238,148	206,236

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### \*RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 11	1,741	657	23,068	4,200
Sat., Sept. 12	1,804	71	5,879	4,382
Mon., Sept. 14	22,736	1,267	22,933	12,474
Tues., Sept. 15	10,975	1,148	18,936	12,800
Wed., Sept. 16	13,004	869	18,536	11,583
Thurs., Sept. 17	4,000	200	17,000	7,500

\*Week's total ..... 50,715 4,184 81,104 44,300  
Prev. week ..... 37,833 3,614 65,948 40,863  
Year ago ..... 38,584 4,360 47,015 37,210  
Two years ago ..... 39,777 4,402 59,506 25,749

\*Including 1,457 cattle, 335 calves, 31,015 hogs and 26,674 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Sept. 11	1,147	58	1,118	775
Sat., Sept. 12	400	84	163	63
Mon., Sept. 14	5,148	84	1,797	
Tues., Sept. 15	5,729	409	250	356
Wed., Sept. 16	4,476	86	213	1
Thurs., Sept. 17	4,000	200	1,000	500

Week's total ..... 17,348 773 3,269 887  
Prev. week ..... 13,049 722 2,706 3,719  
Year ago ..... 11,983 310 3,408 1,745  
Two years ago ..... 13,910 634 3,281 2,763

### \*SEPTEMBER AND YEAR RECEIPTS

September ..... Year

1942 1941 1942 1941

	Cattle	Hogs	Sheep	
Week ended Sept. 12	122,885	118,212	1,521,082	1,385,878
Previous week	85,310	206	14,75	14,15
1941	62,499	285	12,35	11,15
1940	74,921	260	7,15	6,45
1939	63,727	262	8,25	7,50
1938	74,133	260	9,45	8,85
1937	48,633	268	13,00	11,70

\*All receipts include directs.

### HOG RECEIPTS, WEIGHTS AND PRICES

No. Rec'd	Avg. wt.	lbs.	Top	Av. Price
97,836	14.75	297	\$14.75	\$14.20
Previous week	85,310	206	14.75	14.15
1941	62,499	285	12.35	11.15
1940	74,921	260	7.15	6.45
1939	63,727	262	8.25	7.50
1938	74,133	260	9.45	8.85
1937	48,633	268	13.00	11.70

AV. 1937-1941 ..... 64,800 267 \$10.00 \$9.00

\*Receipts and average weight for week ending Sept. 12, 1942, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Sept. 12	\$14.90	\$14.20	\$5.50	\$13.70
Previous week	14.60	14.15	5.60	13.65
1941	11.70	11.15	4.75	11.35
1940	11.50	6.45	3.35	9.20
1939	10.25	7.50	3.35	9.45
1938	10.35	8.35	2.85	7.90
1937	13.75	11.70	4.00	11.25

AV. 1937-1941 ..... \$11.55 \$9.05 \$5.65 \$9.85

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Sept. 17:

	Week ended	Prev. week
Packers' purchases	54,067	24,270
Shippers' purchases	4,383	3,728
Total	58,450	42,098

### SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during August, 1942, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago <sup>1</sup>	141,940	18,338	250,960	334,724
Des Moines	18,750	1,000	30,975	34,719
Kansas City <sup>101</sup>	101,895	27,595	101,575	145,300
New York <sup>2</sup>	43,444	77,950	248,811	158,763
Omaha <sup>3</sup>	77,243	2,241	137,297	135,512
St. Louis <sup>4</sup>	67,128	45,079	108,270	254,995
Sioux City <sup>5</sup>	37,900	440	54,635	78,148
St. Paul <sup>6</sup>	66,882	26,453	82,231	163,808
All other stations	547,576	260,051	791,043	1,899,081

Total ..... 1,102,738 460,050 1,839,797 3,223,059

5-yr. av. (Aug. 1937-41) ..... 461,376 1,705,209 3,885,379

1937-41 ..... 872,166 515,145 1,513,817 2,537,714

<sup>1</sup>Includes Elburn, Ill. <sup>2</sup>Includes New York City, Newark, and Jersey City. <sup>3</sup>Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

Watch the Classified Advertisements page for good men.

The National Provisioner—September 19, 1942

<sup>5</sup>Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockyards and feeders which were bought at stockyards markets. Under "Directs" are included stockyards and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest en route.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Sept. 12, 1942:

### CATTLE

	Week ended Sept. 12	Prev. week	Cor. week, 1941
Chicago	22,280	28,669	27,609
Kansas City	20,851	23,951	21,031
Omaha*	16,484	19,864	19,145
East St. Louis	14,122	17,107	12,486
St. Joseph	10,577	14,409	14,495
Sioux City	9,016	9,499	9,685
Wichita	9,573	7,911	2,280
Philadelphia	1,910	2,527	1,954
Indianapolis	2,257	2,088	2,408
New York & Jersey City	9,951	11,468	10,001
Oklahoma City	11,386	14,961	10,850
Cincinnati	2,789	5,300	3,693
Denver	4,508	6,393	5,356
St. Paul	16,332	15,273	15,340
Milwaukee	3,444	4,096	3,160
Total	150,200	177,772	152,415

\* Cattle and calves.

### HOGS

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Wichita	Philadelphia	Indianapolis	New York & Jersey City	Oklahoma City	Cincinnati	Denver	St. Paul	Milwaukee	Total
	88,362	91,329	70,296													436,000
	36,717	36,102	24,336													425,246
	38,689	31,644	25,140													331,653
	62,296	68,618	55,773													
	15,681	10,842	10,306													
	28,818	18,184	15,575													
	10,059	9,449	5,558													
	13,056	14,523	14,580													
	23,313	26,392	18,207													
	42,678	46,898	35,727													
	11,812	8,735	7,342													
	15,991	16,760	15,115													
	9,771	9,414	5,720													
	36,239	29,938	20,713													
	8,028	8,508	7,753													
Total	436,000	425,246	331,653													

<sup>1</sup> Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Wichita	Philadelphia	Indianapolis	New York & Jersey City	Oklahoma City	Cincinnati	Denver	St. Paul	Milwaukee	Total
	20,555	12,525	18,565													241,785
	26,298	28,881	19,991													252,843
	37,372	39,710	24,838													190,201
	20,498	24,302	11,620													
	15,245	18,345	13,159													
	17,574	17,520	8,870													
	10,050	10,050	1,010													
	9,277	3,556	4,045													
	3,235	8,942	5,298													
	52,588	62,208	55,839													
	1,144	1,247	1,543													
	4,512	4,782	4,212													
	10,602	9,907	11,010													
	20,246	22,222	13,369													
	1,144	1,877	1,630													
Total	241,785	252,843	190,201													

† Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City September 14, 1942, as reported by the Agricultural Marketing Administration:

### CATTLE:

Steers, medium	\$ 14.25
Cows, medium	10.00@11.00
Cows, cutter and common	8.75@10.00
Cows, canners	Down to 6.50
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.50@11.00

### CALVES:

Calves, good to choice	\$15.50@17.00
------------------------	---------------

### HOGS:

Hogs, good and choice	\$14.55
-----------------------	---------

### LAMBS:

Lambs, good to choice	\$15.25@15.50
Lambs, medium to good	13.00@14.75

Receipts of salable livestock at Jersey City market for week ended September 12, 1942:

Cattle	Calves	Hogs*	Sheep
Salable receipts	908	1,847	232

Total, with directs	6,498	16,378	33,700
---------------------	-------	--------	--------

Previous week:			
----------------	--	--	--

Salable receipts	922	2,041	594
------------------	-----	-------	-----

Total, with directs	9,082	17,687	26,208
---------------------	-------	--------	--------

*Including hogs at 31st street.	51,839
---------------------------------	--------

Watch the Classified Advertisements page for bargains in equipment.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

### WESTERN DRESSED MEATS

NEW YORK PHILA. BOSTON

STEERS, carcass	Week ending September 12, 1942	5,477	1,518	1,036
COWS, carcass	Week previous	6,417	1,497	1,046
BULLS, carcass	Same week year ago	10,585	2,841	3,822
VEAL, carcass	Week ending September 12, 1942	2,000	2,627	1,749
LAMB, carcass	Week previous	2,601	2,213	1,683
MUTTON, carcass	Week ending September 12, 1942	3,100	2,915	2,915
PORK CUTS, lbs.	Week previous	5,018	637	8,319
BEEF CUTS, lbs.	Same week year ago	2,557	599	1,182
CATTLE, head	Week ending September 12, 1942	9,914	1,910	.....
CALVES, head	Week previous	11,626	2,527	.....
Week year ago	10,001	1,954	.....	.....
Week ending September 12, 1942	17,702	2,360	.....	.....
Week previous	19,691	2,924	.....	.....
Same week year ago	13,982	1,900	.....	.....
Week ending September 12, 1942	45,846	13,056	.....	.....
Week previous	49,075	14,523	.....	.....
Same week year ago	33,408	14,586	.....	.....
Week ending September 12, 1942	55,222	8,727	.....	.....
Week previous	62,260	8,556	.....	.....
Same week year ago	55,839	4,045	.....	.....

Country dressed product at New York totaled 2,574 veal, no hogs and 54 lambs. Previous week 2,756 veal, no hogs and 60 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Federal inspected slaughter of livestock at 27 centers was lighter for the week ended September 11, compared with a week earlier, because of the holiday early in the week. However, the drop was not severe and most totals remained well above a year ago. Cattle kill for the week was somewhat lighter than a year earlier, but the number of hogs processed was almost 100,000 head heavier than for the corresponding week a year ago.

Cattle, Calves, Hogs, Sheep

New York area <sup>1</sup>	9,951	17,653	42,678	52,588
Phila. & Balt.	3,418	1,127	23,602	3,407
Ohio-Indiana group <sup>2</sup>	8,567	3,096	47,570	10,265
Chicago <sup>3</sup>	28,245	4,309	88,362	68,024
St. Louis area <sup>4</sup>	14,122	11,247	62,296	20,498
Kansas City	20,851	5,232	36,717	26,293
Southwest group <sup>5</sup>	24,119	9,732	37,618	45,939
Sioux City	16,053	429	38,689	37,372
St. Paul-Winnipeg group <sup>6</sup>	24,081	14,119	56,900	49,227
Interior Iowa & So. Minn. <sup>7</sup>	13,623	4,444	134,661	40,324
Total	172,908	71,540	592,920	366,511
Total prev. week	200,553	82,223	632,904	395,054
Total last year	180,486	69,750	494,450	295,301

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Louis, Ill., and St. Louis, Mo. <sup>6</sup>Includes So. St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

## CANADIAN LIVESTOCK PRICES

GOOD STEERS

Week ended Sept. 10	Prev. week	Same week 1941
Toronto	\$12.00	\$11.85
Montreal	11.50	11.50
Winnipeg	11.12	10.53
Calgary	9.85	9.90
Edmonton	9.80	9.60
Prince Albert	9.60	8.50
Moose Jaw	9.75	9.65
Saskatoon	9.50	9.50
Regina	9.75	9.40
Vancouver	10.75	...

VEAL CALVES

Toronto	\$16.00	\$16.00	\$14.65
Montreal	15.80	15.85	14.77
Winnipeg	14.81	14.20	13.55
Calgary	14.30	14.20	13.80
Edmonton	14.15	14.05	13.85
Prince Albert	13.95	13.95	13.15
Moose Jaw	13.90	13.90	13.15
Saskatoon	13.90	13.90	13.20
Regina	13.90	13.90	13.20
Vancouver	15.25	15.20	14.80





## Krey's "unbelievably delicious" Tenderated Hams

"Build Profitable Sales Volume in Any Territory"

**KREY PACKING COMPANY**  
ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

**THE E. KAHN'S SONS CO.**  
CINCINNATI, O.

**"AMERICAN BEAUTY" HAMS AND BACON**

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.  
Harry L. Meehan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.  
441 W. 14th St.



The Original Philadelphia Scrapple  
by

**John J. Felin & Co., Inc.**

Pork Packers

"Glorified"

**HAMS • BACON • LARD • DELICATESSEN**

4149-60 Germantown Ave., Philadelphia, Pa.  
New York Office: 408 West 14th St.



**Liberty  
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

HAVE YOU ORDERED  
**The MULTIPLE BINDER**  
FOR YOUR 1942 COPIES OF  
**THE NATIONAL PROVISIONER**

A complete volume of 26 issues can be easily kept for future reference in this binder.

**Eastern Representatives**

H. D. AMISS  
600 F. St. N. W.  
N. W.  
Washington, D. C.

STEVE BIRDIS  
1246 Costleton Rd.  
Cleveland, Ohio

A. V. ZAMMATARO  
408 W. 14th St.  
New York

A. I. HOLBROOK  
74 Warren  
Buffalo, N. Y.

MARSH LEPKOWITZ  
613 Gibson St.  
Scranton, Pa.

FRANK J. HOEPPLER  
9322 Wade Park Ave.  
Cleveland, Ohio

MURPHY & DECKER  
Fruit & Produce  
Exch.  
Boston, Mass.

Theo. A. Cappetto  
419 Jay St.  
Rochester, N. Y.

ROY WALDECK  
443 Broad  
Newark, N. J.

M. WEINSTEIN  
& CO.  
122 N. Delaware  
Philadelphia, Pa.

Chas. Trautmann  
Co.  
9308 - 151st St.,  
Jamaica, N. Y.

For Better Manufactured  
MEAT PRODUCTS  
include



**DAIRYLEA**  
**DRIED SKIM MILK**

Available in  
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASS'N, INC.  
11 WEST 42nd ST., NEW YORK, N. Y.

★ **ESSKAY** ★  
**QUALITY**  
BEEF • BACON • SAUSAGE • LAMB  
VEAL • SHORTENING • PORK • HAM  
• VEGETABLE OIL •  
—THE WM. SCHLUEDERBERG - T. J. KURDLE CO.—  
MAIN OFFICE - PLANT and REFINERY  
3800-4000 E. BALTIMORE ST.  
WASHINGTON, D. C. BALTIMORE, MD. RICHMOND, VA.  
458 - 11th St., S. W. 22 NORTH 17th ST.  
NEW YORK, N. Y. 408 WEST 14th STREET  
ROANOKE, VA.  
317 E. Campbell Ave

**Rath's**  
from the Land O' Corn

BLACK HAWK HAMS AND BACON  
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

# ADVERTISERS in this Issue of The National Provisioner

Adler Co., The.....	26	Kahn's Sons Co., E.....	45	Standard Oil Co. (Indiana).....	Third Cover
American Can Co.....	5	Kalamazoo Vegetable Parchment Co.....	15	Svendsen, Sami S.....	39
V. D. Anderson Co.....	19	Kennett-Murray & Co.....	40	Swift & Co.....	Fourth Cover
Armour and Company.....	8	Kewanee Boiler Corp.....	23	Sylvania Industrial Corp.....	7
Cahn Fred C.....	26	Korrect Cutting Mfg. Co.....	22		
Callahan & Co., A. P.....	34	Krey Packing Co.....	45	Viking Pump Co.....	26
Cincinnati Butchers' Supply Co.....	23	Mayer, H. J. & Sons Co.....	36	Wiltz Mfg. Co.....	14
Cleveland Cotton Products.....	20	McMurray, L. H.....	40	Vogt, F. G., & Sons, Inc.....	45
Cudahy Packing Co.....	44				
Dairymen's League Cooperative Association.....	45	Oakite Products, Inc.....	23		
Diamond Crystal Salt Co.....	21	O'Connor, W. H.....	39		
Dupont De Nemours & Co., Inc., E. I.....	3	Oppenheimer Casing Co.....	37		
Early & Moor, Inc.....	27	Pacific Lumber Co.....	20		
Felin & Co., John J.....	45	Palmyra Bologna Co., Inc.....	44		
French Oil Mill Machinery Co.....	36	Paterson Parchment Paper Co.....	6		
Griffith Laboratories, Inc.....	First Cover	Platte Valley Commission Co.....	40		
Ham Boiler Corporation.....	26	Rath Packing Company.....	45		
Hormel & Co., Geo. A.....	46	Schluderberg, Wm.-T. J. Kurple Co.....	45		
Hunter Packing Co.....	46	Smith's Sons, John E. Co.....	Second Cover		
Hygrade Food Products Corp.....	46	Specialty Mfrs. Sales Co.....	28		
		Standard Conveyor Co.....	19		

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

**HONEY BRAND**  
Hams - Bacon  
Dried Beef

**HYGRADE'S**  
Beef - Lamb - Pork

**HYGRADE'S**  
Frankfurters in  
Natural Casings

**HYGRADE'S**  
Original West  
Virginia Cured Ham  
Ready to Serve

**HYGRADE'S**  
Famous  
Corned Beef  
and Tongues

**CONSULT US  
BEFORE BUYING  
OR SELLING**

**EXECUTIVE OFFICES**  
**HYGRADE FOOD PRODUCTS CORP.**  
30 Church Street, New York, N. Y.

**HORMEL**  
GOOD FOOD

Main Office and Packing Plant  
Austin, Minnesota

**HUNTER PACKING COMPANY**  
East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.  
William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.  
Local &  
Western Shippers  
Pittsburgh, Pa.

# New heat-proofed STANOLUBE H. D. PROVES VALUABLE AID TO FLEET CONSERVATION FOR INDIANA TRUCK OPERATOR

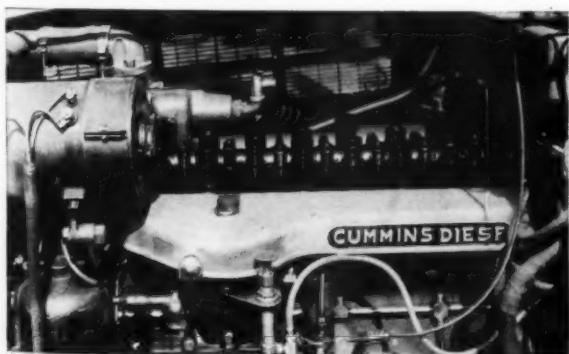
• IN USE just six months, Stanolube H. D., the new heat-resistant, heavy-duty gasoline and Diesel oil, has already eliminated long-standing sludge troubles in the Southern Transportation Company's fleet of Diesels.

Sludge deposits in this fleet had always been troublesome. In December, 1941, one engine was filled with Stanolube H. D. for testing. The picture below shows the valve assembly on this engine after 50,000 miles of operation. There's not a trace of sludge or deposits. Oil consumption has gradually dropped, showing that Stanolube H. D. not only eliminated deposits, but it cleaned and freed piston rings of deposits previously formed.

All Diesels, as well as the heavy duty gasoline tractors in this fleet, have been lubricated with Stanolube H. D. for six months. Not one engine has needed overhauling.

Civilian use of Stanolube H. D. is restricted, but because of the vital need to conserve your type of equipment, it is available to fleet operators. Carbon, varnish, engine deposits—responsible for a large part of your maintenance and short engine life—practically disappear when you use Stanolube H. D.

Let a Standard Automotive Engineer help you with your fleet conservation plans. Make a test of Stanolube H. D. the first step toward reducing maintenance and making equipment last longer.



ALL ENGINES are cleaned regularly on the outside in the Southern Transportation Company's fleet. Now, with Stanolube H. D., engines are clean both inside and out. This is how the test engine looked after 50,000 miles of operation on Stanolube H. D. Not a trace of sludge.



ABOVE: Part of the fleet of Diesel and gasoline tractor trailers operated by the Southern Transportation Company, of Columbus, Indiana. Stanolube H. D. is now helping this company maintain its reputation for frequent, reliable haulage service between Indianapolis and Louisville.

BETWEEN: F. W. Schildmeier, President of the Southern Transportation Company, (left) and C. L. Brooks, Standard Automotive Engineer at Indianapolis, preparing to examine the test engine after 50,000 miles of operation on Stanolube H. D.



## GET ALL THE FACTS ON HEAT-PROOFED STANOLUBE H. D.

This folder "Beat Heat—Your Engine's Enemy No. 1" tells why modern heavy-duty gasoline and Diesel engines last longer with this heat-proofed oil—tells how it reduces engine deposits that cause high maintenance. Send for a copy. Write Standard Oil Company (Indiana), 910 South Michigan Ave., Chicago, Ill. In Nebraska, write Standard Oil Company of Nebraska at Omaha.



Sign up your fleet in the Office of Defense Transportation's Truck Conservation Corps. Help in this vital war effort by keeping your trucks rolling for the duration.



OIL IS AMMUNITION...USE IT WISELY

Copr. 1942. Standard Oil Company

# STANDARD OIL COMPANY (INDIANA) FLEET CONSERVATION SERVICE

FROM START TO FINISH,  
SWIFT'S SELECTED *Natural* CASINGS GIVE YOU PROFITABLE

SHOP PERFORMANCE!

SALES RESULTS!

✓ SCIENTIFICALLY CLEANED



All surplus fat and tissue are removed from Swift's Selected Casings by thorough scientific cleaning and fatting operations. You are assured of casings that stuff easier . . . make sausages of better appearance.

✓ PRESSURE TESTED



Both water and air pressure are used to inflate and test every inch of Swift's Selected Casings. They are carefully inspected, and holes, tears, and other flaws are eliminated. Perfect casings mean faster production and lower costs.

✓ DEPENDABLE, ACCURATE SIZES



Every Swift Casing is individually measured for diameter . . . correctly graded to size. All lengths are liberal. Swift's Selected Casings are precision-selected, to a fraction of an inch.

✓ The freshness and finer quality of Swift's Selected Natural Casings give all your sausages the appetizing appearance so necessary for bigger consumer sales . . . better profits.



Natural casings have always been the ideal sausage container. And that's one reason why sausage in natural casings is easier to sell—women look for the distinctive natural casing shape.

Natural casings contribute greatly to flavor, too, for they permit more complete smoke penetration; they cling more tightly to the stuffing; seal in and protect flavor; keep the sausage extra tender and juicy.

For the very best results from start to finish, always insist on Swift's Selected Natural Casings. Phone your nearest Swift Company branch house. They'll be glad to serve you.

A COMPLETE CASING VARIETY: Sheep Casings • Pork Casings • Pork Bungs • Pork Middles • Pork Stomachs • Beef Rounds • Beef Middles • Beef Bungs • Beef Weasands • Pork Bladders • Sewed Casings

Swift's Selected *Natural* Casings

LE  
's Select  
ng appa  
tter profi

ntainer. An  
sier to sell-

they perm  
ghtly to the  
extra tende

ays insist  
est Swift



ngs